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NUMBER 7

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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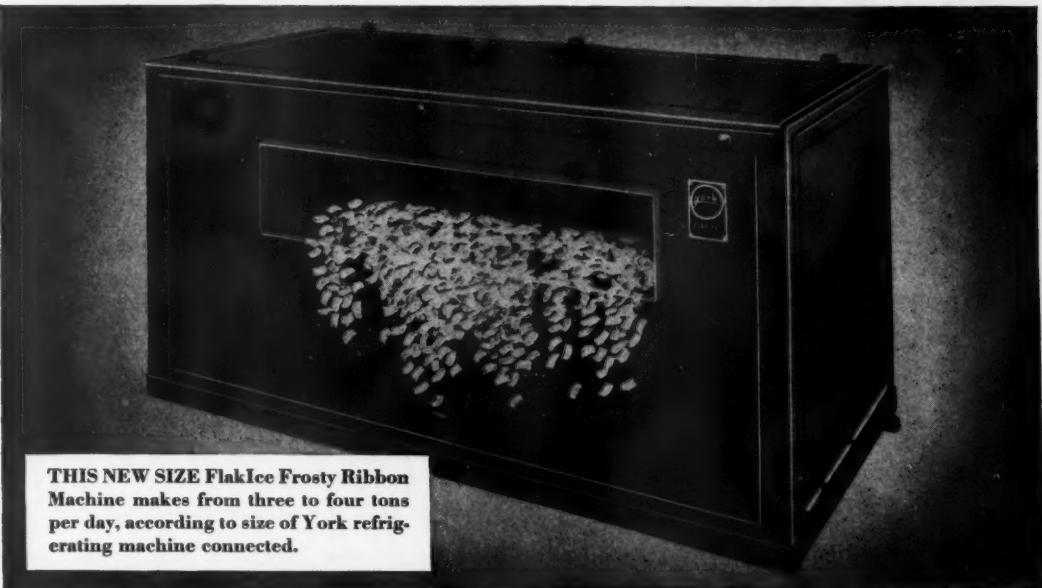
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THE NATIONAL Provisioner

Volume 105

AUGUST 16, 1941

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Contents

NEWS HIGHLIGHTS OF THE WEEK Page

Many Meat Packers Indicted.....	11
Packers Raise Wages.....	16
A-10 Priority Rating Soon.....	11
Savings in By-Product Power.....	12
Livestock Factors in Meat Tenderness..	15
Lard and Pork Stocks Decline.....	23
Accidents in the Refrigeration Industry.	21
July Slaughter Tops 1940.....	36
New Equipment and Supplies.....	33
Up and Down the Meat Trail.....	18

Classified Advertisements, Page 40. Index to Advertisers, Page 42.

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

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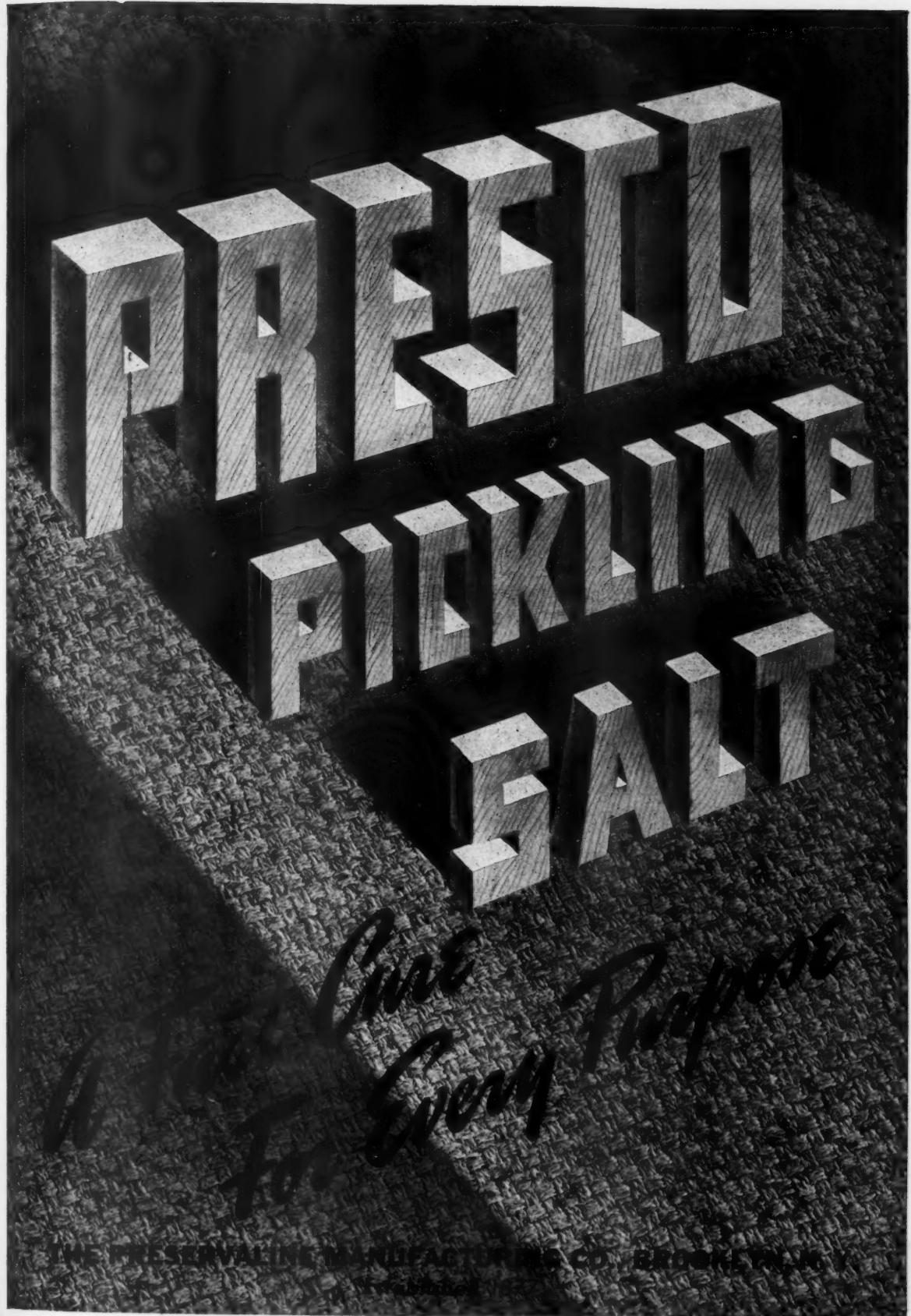
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TRIPE CLEANING TABLE made of U-S-S Stainless Steel. The perforated basket is made of stainless steel plates and holds the tripe for cooking or curing in the vats in the background.

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Sausage at the
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Because Armour's
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Permit Great
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SMOKE PENETRATION is what gives sausage the rich, tangy taste that customers like. That's why you should use Armour's *Natural Casings*...because they permit the fragrant smoke to penetrate to the meat . . . producing that "come-again" flavor!

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ARMOUR'S NATURAL CASINGS

This Week's NEWS HIGHLIGHTS

Food Group to Get A-10 Maintenance, Repair Rating Soon

AS SOON as possible, the food industry, of which meat packing is a part, will be placed under the new OPM maintenance and repair rating plan with a priorities rating of A-10, according to a recent statement by E. R. Stettinius, jr., Director of Priorities. Nine essential industrial groups, including mining, public utilities and railroads, are already under the plan and the OPM will extend it to several others as soon as the priorities division can handle the needs of the nine.

Industries granted the use of the maintenance and repairs rating plan can apply their A-10 rating to all orders, if necessary, but only on repair and maintenance parts.

Meanwhile, according to information obtained by the American Meat Institute, packers who are having difficulty in obtaining materials, repair parts or maintenance equipment should observe the following procedure:

1.—Exhaust every possible avenue of supply before asking for priorities or preference ratings;

2.—Apply for preference ratings on Form PD-1. In case this form is used the packer should state in detail that every effort has been made to get the material, and that the supplier will not provide the material without an adequate preference rating from the Office of Production Management. The application should state the necessity for the equipment or material needed; in case the repair material is needed to satisfy a BAI requirement, this fact should be made clear.

Copies of Form PD-1 can be obtained from the Office of Production Management in Washington, or from field offices of the priorities division in Boston, New York, Dallas, Detroit, Philadelphia, St. Louis, Chicago, Cleveland, Denver, Pittsburgh, Atlanta, San Francisco, Cincinnati, Seattle, Los Angeles and Kansas City. The three latter offices are new ones and will be under the direction of E. C. Laird, jr., and L. Edward Scriven, assistant deputy directors of the priorities field service.

MEAT INDUSTRY COMMENT ON NEW INDICTMENT

THE American Meat Institute this week issued the following statement on the latest indictment returned by the federal grand jury at Chicago:

"This latest indictment involving the meat packing industry is Number 23 of the series of indictments which the Department of Justice has secured against food industries of all kinds and descriptions.

"In the absence of an opportunity to study the allegations against us, all we can say is this:

"Neither the American Meat Institute nor any of its committees, officers or employes have violated the anti-trust laws or any other laws. All of the activities of this association have been strictly confined to proper and legitimate activities.

"It should be remembered that grand jury proceedings are ex parte (one-sided)."

John Holmes, president of Swift & Company, stated:

"The indictment is one more in a long list directed at industry. I can state positively that Swift & Company has not entered into any illegal agreement with competitors or others, with respect to the sale of hams for Easter or in any other respect.

"The booking or contracting with retailers for Easter ham requirements is an industry-wide practice which is not confined merely to those firms which have been indicted. It is a practice which has been in effect for many years and serves the useful double purpose of assuring the retailer of a definite supply and enabling the meat packer to properly prepare the large quantities of hams which are ordinarily sold for Easter."

E. A. Cudahy, jr., also made a statement, to be found on page 34.

Indict Large Part of Meat Industry in Ham Price Case

CONTINUING its investigation of prices and marketing practices in the meat packing industry, the federal grand jury at Chicago this week indicted 118 firms and persons for allegedly conspiring to fix prices on Easter hams, suppressing competition in the sale of such hams and controlling the Easter ham trade.

Eighty-one of those named in the indictment are corporations, 17 are partners or proprietors of unincorporated firms, 18 are officers of the indicted corporations (all except one being members of the provisions committee of the American Meat Institute). The Institute and its president were also indicated. The firms named include the four major meat packers and dozens of large and small packing companies located in all sections of the United States. Some are interstate and some intrastate packers.

It is stated in the indictment that the defendant meat packers process and sell to wholesalers and retailers approximately 80 per cent of all hams consumed in the United States. It is implied that the Institute and its provisions committee constitute the instrument through which the alleged conspiracy operates.

Relating that consumption of ham has become a popular custom on Easter Sunday, and has been encouraged by the defendants, it is stated in the allegations that meat packers' prices for hams decline to their lowest levels in the months of January and February, but during the four weeks preceding Easter Sunday these prices have increased over the January and February prices.

In the normal course of competitive purchase and sale, the allegations continue, wholesalers and retailers of dressed meat could and did purchase hams for Easter delivery during the months of January and February at the lower prices then prevailing. In such normal course of competitive purchase and sale, wholesalers and retailers of dressed meat would be able to pass on

(Continued on page 34.)

One Smaller Packer Profits by By-Product Power Generation

**Peet Experience
Shows the Way
To Savings**



IS IT profitable for the smaller packer to generate electrical power as a by-product of the processing steam demand?

THE NATIONAL PROVISIONER will attempt to answer this question with a series of articles to be published from time to time. These articles, of which this is the first, will give operating and cost data taken from packers' records.

Operating data and cost figures for the plant of the G. M. Peet Packing Co., Chesaning, Mich., are given in this article. The company's extraction-condensing type power plant was placed in

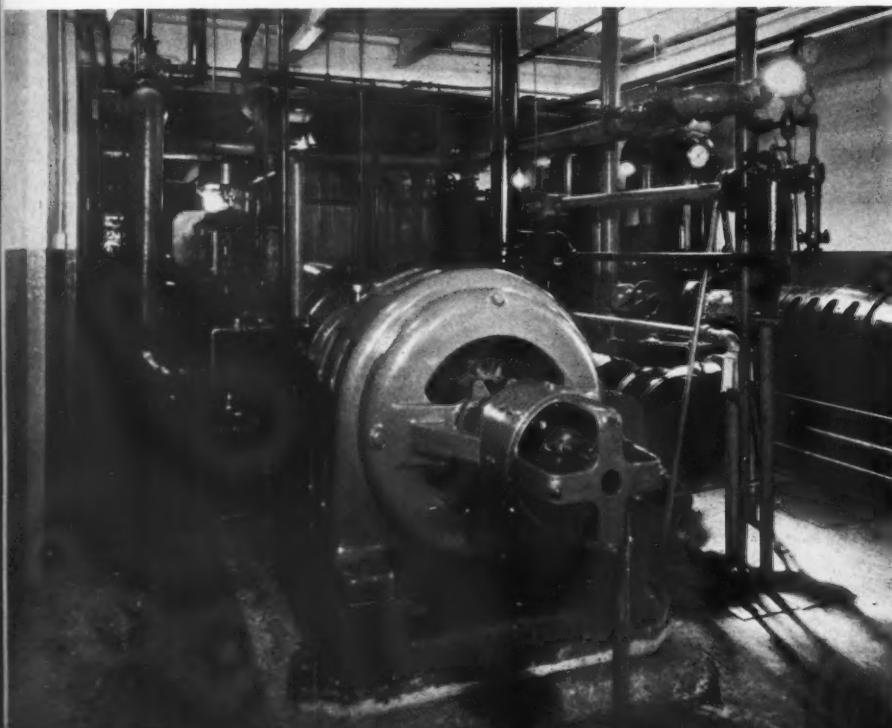
operation in 1936. Prior to its installation the company made steam (for processing and heating only) in a 100-h.p. stoker-fired, horizontal return tubular boiler. Power was purchased for equipment operation. During the 12 months of 1934 the company bought 574,200 kw.h., at a cost of about 1.76c per kw.h., or a total of \$10,116.

Main units in the company's present power plant include two three-drum, water tube boilers of 150 and 200 horse power respectively. They are constructed for a working pressure of 250 lbs., 60 degs. F. superheat, and are

equipped with spreader type stokers capable of developing 200 per cent of normal boiler rating, soot blowers, combustion control and automatic feed water regulators. Auxiliaries include flow meters and CO₂ meter.

Two turbine-generating sets are installed in the engine room; one of these, a reconditioned machine, is used principally for stand-by service. Each has a normal rating of 150 kw.h. The new unit is of the condensing-extracting type. It operates with steam at boiler pressure and bleeds at 60 lbs. into the main steam supply line to the packinghouse. Extracted steam is used to drive an ammonia compressor engine and for building heating, drying, cooking, etc. in the rendering department, and for feed water heating. Under normal conditions approximately 70 per cent of the steam generated is used for processing purposes, including operation of the ammonia compressors. The balance is exhausted from the turbines and condensed. Cost of the fuel for producing this latter volume of steam is charged directly to generation of electrical power.

Condensing water is obtained from a



MAIN POWER GENERATING UNIT

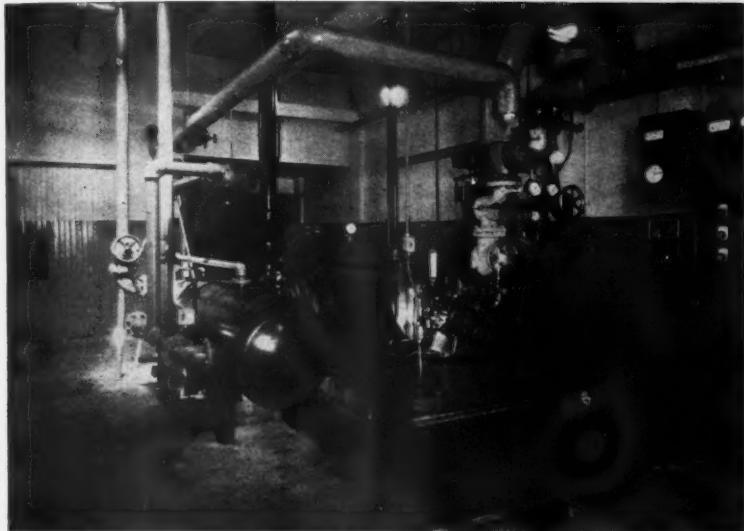
One of the two 150-kw. h. turbine-generator sets installed in the plant of the G. M. Peet Packing Co., Chesaning, Mich. It generates power as a by-product of the packinghouse processing steam demand. This unit is of the condensing-extracting type. Steam extracted at 60 lbs. pressure drives one ammonia compressor and pumps and supplies heat for cooking, drying, etc. The other turbine-generator is of the non-condensing, non-extracting type and is used as a stand-by.

nearby stream and passes through the ammonia condenser before entering the steam condenser. Exhaust from ammonia compressor engine and pumps is sent to the low pressure steam line and is used throughout the packinghouse for space heating, cooking and feed water heating.

Stand-by turbine is of the non-extracting, non-condensing type. It exhausts to atmosphere and is seldom operated.

When this power plant was designed it was estimated, on the basis of the company's volume of production, that approximately \$8,500 to \$9,000 could be saved annually in the cost of steam and power, including overhead. These savings were to be the result of improved boiler efficiency and generation of power as a by-product of the processing steam demand.

In evaluating the following operating and cost data the reader should remember that the G. M. Peet Packing Co. has grown rapidly since 1936. During 1934 the company purchased 574,200 kw.h. of electrical

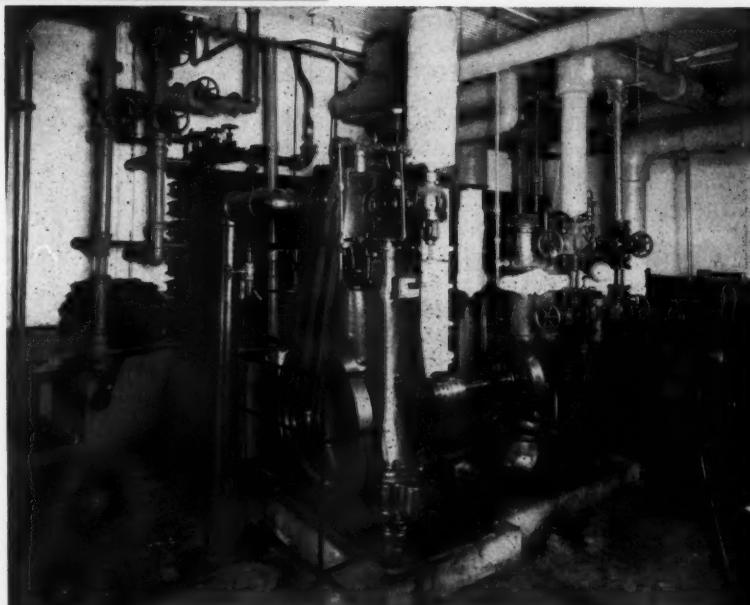


STEAM AND POWER EQUIPMENT

TOP.—One of the two boilers which supply steam for the plant; this is a 150-h.p., 250-lb. pressure, 60-deg. F. super heat unit. Other boiler is rated at 250 h.p. Cost of producing steam in the Peet plant is considerably below the average cost in plants of comparable size, as established by Provisioner surveys.

CENTER.—Generator end of turbine-generator unit illustrated on opposite page. Cost of power in the Peet plant during 1940 averaged slightly more than 7 mills per kw.h.

BOTTOM.—Engine-driven, 8 in. by 8 in., two-cylinder ammonia compressor. Engine operates with 60-lb. steam extracted from the turbine-generator unit.



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energy. During 1938 the company's new power plant generated 701,190 kw.h. and in 1940 it generated 915,100 kw.h. Coal consumption during the three years prior to 1941 increased from 3,291 tons in 1938 to 4,546 tons during 1940.

The following operating and cost figures have been compiled from data and records in the Peet power and accounting departments. Every effort has been made to include all items of cost and to evaluate all factors which might have an influence on results. The cost figures are believed to be accurate and to reflect a true picture of the cost situation in this power plant.

There are no unusual conditions in the plant or operations of the G. M. Peet Packing Co. which would have abnormal influence on operating results and steam and power costs. The company does a general packinghouse business and distributes its products by truck to Michigan buyers. Its operations are typical of those carried on by hundreds of smaller packers throughout the country. Peet's favorable steam and power results should be attainable, in greater or smaller measure, in a great

many other smaller plants in which steam is now made for processing and electric power purchased for operating equipment.

Steam production in the Peet plant during 1940 totaled 62,676,300 lbs. This steam left the boilers at 250 lbs. pressure, 60 degs. F. superheat, and practically all of it was delivered to the bleeder-condensing turbine.

The electric load on Sundays and holidays varies from 1,500 to 1,800 kw.h. per 24 hours. On working days the load varies from 2,500 kw.h. to 2,900 kw.h.

The original investment in the power plant was approximately \$38,000. About \$18,500 of this amount was spent for electrical generating equipment, building alterations and equipment foundations. Several years after the by-product power plant was placed in operation, the processing department's output and its demand for steam and power had increased to the point at which additional boiler capacity was required. A 150-h.p. and a 100-h.p. horizontal return tubular boiler were then in service. The latter was used for stand-by. The new boiler installed to meet this added demand is constructed for 250 lbs. working pressure, 60 degs. F. superheat, and is rated nominally at 200 h.p. It cost approximately \$12,000 and increased the total investment in the power plant to about \$50,000. The company's records show a total overhead charge of \$4,514 against steam and power generating equipment during 1940.

Table 1 lists operating conditions and results for 1938, 1939 and 1940.

Table 2 is a combined cost sheet cov-

POWER SWITCHBOARD

Switchboard mounts instruments necessary for control and accurate records, including steam flow meter and CO₂ recorder. Door to right of switchboard opens into boiler room.

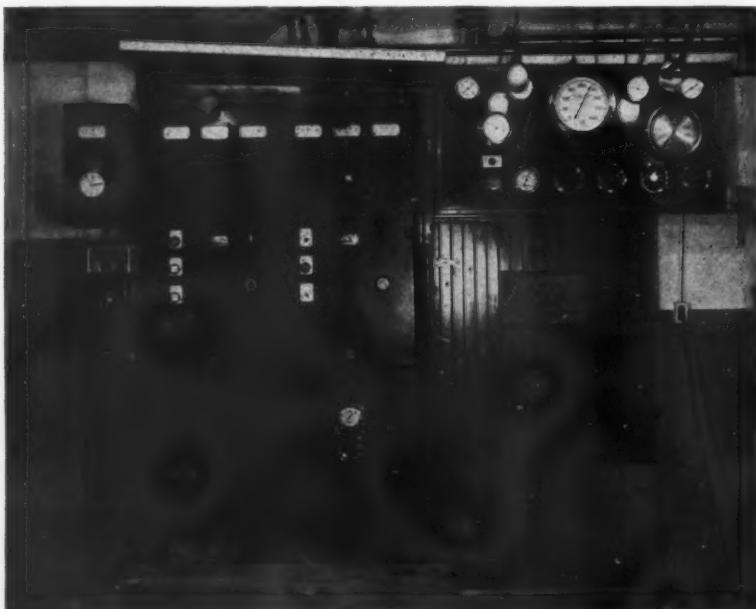


TABLE 1.—OPERATING DATA

	1938	1939	1940
Coal burned, tons	3,291	4,131	4,546
Coal cost	\$11,404.36	\$10,469.27	\$11,757.95
Steam made, lbs.	44,827,000	55,705,000	62,676,300
Lbs. steam per lb. coal	6.81	6.74	8.89
Power generated, kw.h.	701,190	855,100	915,100
Lbs. steam per kw.h.	20.9	21.4	20.6

TABLE 2.—STEAM AND POWER COSTS, 1940

Coal	\$11,757.95	Coal	\$11,757.95
Labor	7,982.80	Labor	4,869.91
Repairs, stoker	48.78	Repairs, stoker	58.78
turbine	57.44	feed water pumps	102.96
Boiler	102.96	Boiler	117.04
Boiler	112.04	Boiler water treatment	53.00
Boiler water treatment	527.46	Boiler supplies	98.15
Supplies	186.30	Depreciation	1,232.94
Depreciation	2,465.88	Interest	913.38
Interest	1,826.75	Insurance	110.72
Insurance	221.44	Total	\$19,777.89
Total	\$25,294.80	Cost per 1,000 lbs. of steam	.315c

TABLE 3.—COST OF GENERATING STEAM, 1940

	Processing	Refrigeration	Power
Coal	\$5,829.50	\$2,401.40	\$3,527.06
Labor	4,869.51	2,155.35	957.94
Repairs, stoker	24.39	7.32	17.07
turbine			57.44
pumps	51.48	15.44	36.04
Boiler	58.52	17.56	40.96
Boiler water treatment	263.73	79.12	184.61
Supplies	4.52	37.26	74.52
Depreciation	1,232.94	256.59	986.35
Interest	913.38	182.67	730.70
Insurance	110.72	22.14	88.58
Total	\$13,429.69	\$5,164.85	\$6,701.26

TABLE 4.—ALLOCATION OF STEAM AND POWER COSTS, 1940

Coal	\$5,829.50	Steam	\$2,401.40	\$3,527.06
Labor	4,869.51		2,155.35	957.94
Repairs, stoker	24.39		7.32	17.07
turbine				57.44
pumps	51.48		15.44	36.04
Boiler	58.52		17.56	40.96
Boiler water treatment	263.73		79.12	184.61
Supplies	4.52		37.26	74.52
Depreciation	1,232.94		256.59	986.35
Interest	913.38		182.67	730.70
Insurance	110.72		22.14	88.58
Total	\$13,429.69		\$5,164.85	\$6,701.26

TABLE 5.—SUMMARY OF STEAM AND POWER SAVINGS, 1940

Generation of electric power: A saving of .768c per kw.h. \times 915,100 kw.h. = \$7,028.05

Generation of steam: A saving of 8c per 1,000 lbs. \times 31,000,400 lbs., the amount of steam used for processing = 2,480.00

Operation of ammonia compressors: Difference between cost of purchased electric power (had it been used) and steam cost = 5,800.00

Total = \$15,308.05

This saving is equal to a return of 31.2 per cent on an investment of \$50,000.

It cost the G. M. Peet Packing Co. \$19,773.89 to produce 62,676,300 lbs. of steam in 1940. The rate of 31.5c per 1,000 lbs. is considerably below the level which THE NATIONAL PROVISIONER has found to be typical in plants comparable in size to the Peet unit. This low figure is due in part to the low cost of fuel at Chesaning, but the high efficiency of the modern steam generating equipment installed, and the economy with which it can be operated, are primarily responsible.

Total cost of generating 915,100 kw.h. was \$6,701.26, or .732c per kw.h. The Peet accounting department has estimated that if the 915,100 kw.h. generated in the plant had been purchased, the cost would have been 1.5c per kw.h. Therefore, the company's saving by generating power in 1940 was 1.5c - .732c \times 915,100 kw.h. = \$7,028.05.

There has been a considerable reduction in the cost of generating steam. This saving is estimated conservatively to be at least 8c per 1,000 lbs. under the cost with the old equipment. The company used 31,000,400 lbs. of process steam during 1940. If this quantity was generated at a saving of 8c per 1,000 lbs., then the total steam cost was \$2,480 lower than it would have been if generated in less efficient equipment.

Peet has been able to make a third saving which is substantial and should be included in the total savings resulting from the new power plant and generation of electrical power as a by-product of processing steam demand.

(Continued on page 35.)

LIVESTOCK BODY FACTORS INFLUENCING TENDERNESS

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

A NUMBER of factors known to have an effect upon the tenderness of meat have been listed and many have been studied experimentally. However, it is doubtful if all the possible factors have been considered, even to the extent of attempting to prepare a complete list.

Granting that the body of knowledge required for an accurate list is incomplete, and that an educated imagination must be used in estimating the possibilities, the writer will now attempt to enumerate the factors which may affect the tenderness of meat.

Such a list should start with the meat-producing animal and its treatment on the farm. It should include structural and chemical factors found in the meat, changes occurring during chilling, hanging and aging, the effects of curing procedures, the use of digestive enzymes, the methods of cooking, and the manner of carving the finished product. The author's conception of what such a list might include is shown on this page.

Not all the factors listed are completely independent of each other. For example, the first seven factors may be expected to show themselves in differences, if any, in the next five factors. Again, some of the factors are of interest only in connection with cured meats. A brief discussion of the factors will serve to indicate their effects and may help to stimulate further thinking and more work on the general problem of tenderness.

TYPE OF ANIMAL.—Distinctions between types of animals are based on characteristic qualities. Thus, there are beef, dairy, or dual-purpose cattle; bacon or lard, rangy, medium, or chuffy types in hogs, and egg-laying and meat-producing chickens. Different types of one kind of meat producing animal may vary in their ability to produce flesh or other tissue, the economy of production, and the quality of the flesh produced. Beef type cattle produce better quality flesh more economically than do dairy cattle. Other factors, such as age and fatness, enter into the picture, but in general, distinction by types is justifiable and useful.

BREED OF ANIMAL.—A group of individuals possessing distinctive characteristics not common to other members of the same species, and so firmly fixed as to be uniformly transmitted to their progeny, belong to the same breed. Examples of breed are: Angus, Hereford, Holstein, and Jersey in cattle; and Berkshire, Poland-China, Yorkshire and Tamworth in hogs. Several breeds of animals can generally be found within a given type. The funda-

mental differences between breeds do not come within the province of the present discussion. From the point of view of meat tenderness or quality of flesh, type is more important than breed.

AGE OF ANIMAL.—Age has a rather marked effect upon the quality of meat. Flavor, amount and distribution of connective tissue and fat, and tenderness are some of the specific qualities which are altered by age. One need only recall the differences shown

POSSIBLE FACTORS AFFECTING THE TENDERNESS OF MEAT

- 1.—Type of animal.
- 2.—Breed of animal.
- 3.—Age of animal.
- 4.—Sex of animal.
- 5.—Methods of feeding and rate of growth and fattening.
- 6.—Fatness of animal.
- 7.—Exercise or work performed by animal.
- 8.—Quantity of connective tissue in flesh.
- 9.—Distribution of connective tissue in flesh.
- 10.—Relative uniformity in grain of muscle fibers and bundles.
- 11.—Amount of fat in the flesh.
- 12.—Distribution of fat in the flesh.
- 13.—Method of stunning and bleeding.
- 14.—Time lapse after bleeding, development of rigor mortis or its dissolution.
- 15.—Naturally occurring digestive enzymes.
- 16.—Added digestive enzymes, plant or animal.
- 17.—Micro-organisms: bacteria, yeasts, molds.
- 18.—Curing ingredients.
- 19.—Impurities in salts and water used in curing.
- 20.—Pumping procedures—spot, spray, venous.
- 21.—Smoking procedures.
- 22.—Dry or moist cooking conditions: dry air, steam, water.
- 23.—Temperature of cooking environment.
- 24.—Length of cooking period.
- 25.—Use of acid (vinegar), alkali, or other special ingredient.
- 26.—Method of carving.

by young veal, baby beef, mature cattle, and aged beesves to recognize the validity of this statement. The bundles of veal muscle fibers are easily separated in chewing, but baby beef is firmer. The latter is usually more tender than mature or aged beef.

SEX OF ANIMAL.—Bull meat and steer meat differ in flavor and tenderness partly because of sex and partly because of age. The greater tenderness of steer beef compared with old cow beef is probably more a matter of type and age than of sex. Steer beef and heifer beef of similar breeding, age, handling, and fatness show no appreciable differences in quality.

Distribution of fatty tissue in older beef cows may be somewhat dissimilar to that in older steers, but the writer knows of no such characteristic difference here as is shown in the human species where the female usually has more subcutaneous fat and more fatty tissue in certain regions than does the male. In comparing cows and bulls one may expect sex differences in quality including, perhaps, tenderness, but the unsexed steer and the heifer of the same breed show little or no difference in quality of flesh.

METHOD OF FEEDING.—Under this general head may be listed all the factors involved in feeding and handling animals grown for meat. However, it will be assumed that the feeds used are those generally considered acceptable. It is well known that certain oil-containing feeds affect the composition and quality of the flesh of the animal to which they are fed. This is especially true of the fat, but there is no indication that such oily feeds affect the tenderness of the meat.

Similarly, the use of grass alone, or its feeding in conjunction with grain and other feeds, may affect the quality of the flesh. This subject was discussed in the June 28 and July 19 issues of *THE NATIONAL PROVISIONER*. Color or degree of finish may vary, and even softness or firmness of the flesh as a whole, but apparently no one has shown any relationship between feed and the tenderness of the flesh produced.

Different methods of feeding and different feeds may have some influence on the amount of fat laid down in the flesh. This phase of the subject becomes a question of the relative fatness of the animal.

Methods of feeding can be altered so as to change the rate at which the meat-producing animal grows and fattens. The conformation and proportions of the carcass, its ultimate size and weight, and the amount and distribution of fat may even be affected by early restriction of the rate of growth and a latter speedup in growth and fattening. This aspect of handling and feeding has been studied, especially at the Missouri Agricultural Experiment Station, but so far as the writer can recall, such unusual methods of management showed no effect upon tenderness.

FATNESS OF THE ANIMAL.—A growing animal produces a set of

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Remember, too, the warm weather is the time to profit most on this popular meat loaf special...so don't delay. Order a supply of Special Swiss Blended with American right away.

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organs, bones, flesh, and other parts required to make a normal healthy body. Fat and fat-like materials are required for the normal operation of body cells and special types are required for certain tissues, such as nervous tissue (brain, spinal cord, and nerve cells and their extensions). In addition, fat is deposited in the connective tissues of the body under the skin, around the kidneys and in the abdomen, between muscle bundles, and in and around the muscle cells. Most of this fat must be considered as a reserve store of energy for the possible use of the animal in times of scarcity.

The meat packer, retailer, and consumer view the amount of fat on the carcass and in the flesh as a measure of quality. Conformation and finish are affected by the fat, but the flavor of the meat, the total number of calories per pound and other nutritive factors are also affected. Whether fat of itself influences the tenderness of the meat may be open to dispute, but it is difficult to separate mere fatness from quality and type of animal, degree of finish and other factors which do affect quality and tenderness of the meat. Deposition of fat in and between the muscle cells, fibers, and bundles certainly separates the connective tissue into thin layers and reduces its relative quantity. Thus the meat is made more tender, especially in contrast with older and less fat animals of the dairy type. In such older cattle the connective tissue tends to become more dense and relatively more abundant. More fat is laid down on the outside of the carcass and in the body cavities and less within and between the muscles. There may be an appearance of marbling, but the marbling may be the result of more connective tissue rather than of more fat.

Increased fatness may mean increased tenderness and it may not. Age and amount and distribution of connective tissue may offset in part the increased amount of fat. Fatness within reason increases the quality of the meat, but the extent to which it directly affects tenderness does not seem so clear. The writer would say that in general, other things being equal, meat from fat cattle is more tender, or appears to be more tender, than meat from thin cattle.

FORD'S PLASTIC BODY UTILIZES LARD

Hides, lard and glue are reported to be among the components of a new plastic automobile body developed during the past two years by the Ford Motor Co. and displayed on August 13 in Dearborn, Mich. Other ingredients of the plastic body, reportedly designed to withstand more punishment than the steel bodies now used on motor cars, include cotton, wheat, soybeans, corn, pine pitch, sugar cane, tung oil and a few materials which must be imported. Company officials have expressed the hope that the plastic will some day be used in mass production of Ford cars.

Armour, Wilson and Swift Workers Get Further Wage Raise

UNDER a master agreement between Armour and Company and the Packinghouse Workers Organizing Committee, a C.I.O. union, the wages of all hourly paid workers in 15 plants have been increased 10c an hour over levels prevailing prior to April 1. The agreement was announced by the Defense Mediation Board, to which the dispute had been certified by the U.S. Department of Labor.

The increase takes cognizance of the general 8 per cent wage boost on April 21 so that the present raises amount to only 5c per hour or less, depending on the proportion of the 10c total by which the individual worker benefited under the April 21 increase. Thus the hourly rate for common labor will be 72½c against 67½c as of April 21 and 62½c prior to that date; skilled and semi-skilled labor, whose April 21 increases were larger, gain smaller raises.

Wilson & Co. has granted a similar increase to its employes in seven plants. Approximately 15,000 workers will receive an additional \$3½ million annually as a result of the Wilson raise which followed negotiations with the Employees' Representative Committee, an independent union.

Late this week Swift & Company announced an increase of 5 cents per hour for all hourly paid employees in its Chicago meat packing plant, effective Monday, August 11. The question of increases at other Swift plants is being handled locally.

Under its agreement with Armour, the union failed to obtain its demands for a closed shop and check-off system. The accord provides that if grievance machinery fails to effect settlements on issues in dispute under the master agreement, either party may ask the Secretary of Labor to designate a conciliation commissioner to make recommendations for further action.

"If the parties meet with any difficulties in reaching an agreement," the agreement provides, "either party may apply to the National Defense Mediation Board to send a representative to aid the parties in their collective bargaining."

Wage increases are effective Aug. 11 "and shall be paid when the master agreement is finally executed," the accord stated.

CHAIN STORE SALES

Sales of Safeway Stores, Inc., for the four-week period ended August 2 totaled \$35,743,807, a gain of 18.6 per cent over sales of \$30,133,666 reported for the corresponding period of 1940. Cumulative sales for the 32 weeks ended August 2 reached \$269,962,954.

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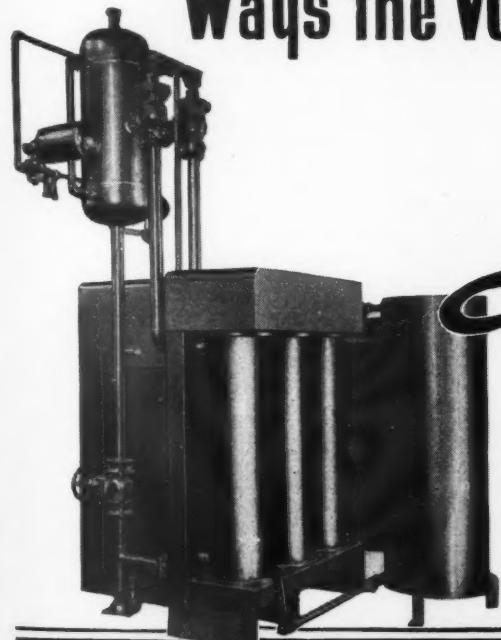
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Packer Picnics and Outings Provide Summer Enjoyment

With the summer vacation season entering its last lap, picnics, golf tournaments and other outdoor activities continue to dot packer calendars.

Twelfth annual picnic of the Hull club, social organization of the Hull & Dillon Packing Co., Pittsburg, Kans., was held on August 9 at the Elks'



E. D. HENNEBERRY

address by E. D. Henneberry, president.

Employees of the Carstens Packing Co. plant at Bremerton, Wash., known as the navy yard city of Puget Sound, recently assembled with their families and friends at the home of Jay C. Engstrom, Bremerton manager, where they participated in the annual picnic staged

country club in that city. Swimming, athletic contests, supper, a musical program and dancing in the evening made up an enjoyable day for all employees and their children. V. J. Gerwert, Hull club president, served as general chairman for the event, assisted by William Koopman.

Among features of the outing was an address by E. D. Henneberry, president.

for the Bremerton personnel. Swimming, boating, and games kept the guests busy having a good time, and H. A. Mady, Carstens president, came over from Tacoma to take part in the activities. This year marked the fifteenth annual picnic outing held for the Bremerton plant employes.

F. W. Hess, office manager of the St. Joseph, Mo., plant of Armour and Company, is general chairman of the fourteenth annual St. Joseph stockyards golf tournament, which will be held at the St. Joseph country club on September 5. Following the tournament, there will be a banquet at the club, with prizes awarded to the winning golfers. Members of the committee on arrangements are W. S. Parker, general manager, Swift & Company, F. C. Black, general manager, St. Joseph Stock Yards Co., and G. H. Damsel, Armour general manager.

New Davies Executive

Arthur P. Spencer has been appointed vice president and general manager of the William Davies Co., Inc., Chicago, to succeed R. W. Perry, who resigned to head the newly formed Perry Food Products Co., Inc. Mr. Spencer has been associated with the company for almost 15 years, and in 1936 was appointed assistant manager in charge of sales. Well known in the provision trade, he has a host of friends who wish him well in his new post.

R. W. Perry to Head New Chicago Food Enterprise

Rex W. Perry, vice president and general manager of the William Davies Co., Inc., Chicago, for the past ten years, has resigned in order to join a new company to be known as Perry Food Products Co., Inc. Mr. Perry will be president and general manager of the concern, which is taking over the plant of Buehler Bros., Inc., 1400 W. 46th st., Chicago.

Mr. Perry has had broad experience in the food field. In 1911 he was employed by Gunn's Limited of Toronto, Canada, a subsidiary of Canada Packers, Ltd., as a specialist in vegetable oil refining. In 1927 he became vice president and managing director. In 1931 Canada Packers, Ltd., selected him to operate the company's American subsidiary—the William Davies Co., Inc., in Chicago, as vice president and general manager. The Perry Food Products Co. will handle a complete line of provisions, sausage and canned meats.

Roy D. Morrison, Prominent Canadian Executive, Dies

Roy D. Morrison, 48, president of Dumarts, Limited, Kitchener, Ont., and vice president of Burns & Co., Limited, large Canadian meat packing concern, died of pneumonia in a hospital at Calgary, Alberta, on August 11.

A resident of Calgary since April, when he was appointed vice president of Burns & Co., Mr. Morrison was born in Seaforth, Ont., and had been affiliated with the meat packing industry for 29 years. He held executive positions in both eastern and western Canada and for 15 years was associated with Dumarts, Limited, of which he was sole owner when it was acquired by Burns.

Construction Notes . . .

Morrison & Schiff, Inc., 64-66 Fulton st., Boston, has purchased an adjoining building containing approximately 6,000 sq. ft. of floor space and doubling the company's floor area. After extensive alterations and installation of new equipment, the added unit will enable the company to increase its volume.

Bricklaying is in progress on the new employes' building of the Baum Packing Co., Danville, Ill. The structure will measure 40 by 50 ft., housing showers, lockers and a dining room.

A permit for construction of a small building to be used for the manufacture of sausage has been granted to Manuel Viera of 1610 Hope st., Bristol, R. I.



DENVER STOCKYARDS AND MEAT PACKING PLANTS

Air view of Denver market. Large white two-story structure at left is the largest all-concrete sheep barn in the world. It will accommodate 75,000 head of sheep at one time in its 13 acres of floor space. A part of the roof can be used for yarding after weighing. Denver yards handles from 2,500,000 to 3,000,000 head of sheep and lambs annually.

Personalities and Events Of the Week

George H. Damsel, general manager of the St. Joseph, Mo., plant of Armour and Company, recently received a letter from the Treasury Department in Washington commending the Armour Men's Social club for its support of the defense savings program. The club presented each member with a booklet containing one 25c defense stamp as a starter toward purchase of \$25 defense bonds.

Lyle Mosher, 65, for 28 years superintendent of the hog kill and cut division of John Morrell & Co., Ottumwa, Ia., retired on August 9 after more than 50 years of service in the meat packing industry. He was presented with a gold watch and chain by T. Henry Foster, president, in the presence of company officials.

Arthur D. Berkshire, assistant chief engineer and engineering foreman at the St. Joseph, Mo., plant of Swift & Company, is leaving August 16 for a vacation trip during which he will attend the convention of the National Association of Power Engineers at Baltimore, Md.

Frye Packing Co., Seattle, is expanding its distribution well into Alaska. One feature of the company's merchandising activities in this area consists of a new weekly quarter-hour radio program over Station KFAR, Fairbanks.

Ben Oliver has been named superintendent of the cut and kill department at the Ottumwa plant of John Morrell & Co., succeeding Lyle Mosher, retired. Others named to new posts as a result of the shift include Oscar Johnson, placed in charge of pork cutting, Clarence Larson, pork trimming, Frank Dawson, hog dressing, and Fred Lindholm, hog cleaning.

Ben Zitnick, cattle buyer on the Los Angeles market and a resident of that city for 25 years, died on August 6 at the age of 47 following a brief illness.

Independent Meat Co. is the firm name under which Quon Qeong Kong, Loo Gee and Quan Guey Yee have obtained a certificate to conduct a meat business at 4203 Central ave., Los Angeles.

O. E. Birke, credit manager, Hunter Packing Co., E. St. Louis, Ill., made a trip to the East last week, combining business with vacation and paid his first visit to New York. He spent some time with Paul F. Davis, New York representative of the company.

Howard H. Hewitt, a member of the cattle buying staff at the St. Joseph, Mo., plant of Swift & Company, assumed his new duties as buyer at the White Provision Co., Atlanta, Ga., a Swift subsidiary, on July 28. He has been with Swift for 23 years.

Viktor Przedpelski, president of the Polish Bacon Union, and originator of the plan whereby Polish meat packers united in their shipments of canned

hams to America several years ago, passed away suddenly on August 6 in his fiftieth year. Mr. Przedpelski had been in this country slightly more than a year, coming here for refuge with his wife and two young sons. In addition to his activities as chief executive of the Polish Meat Packers Union, Mr. Przedpelski also headed the Polish Steel Association.

Harold F. North, industrial relations manager of Swift & Company, discussed "Morale in Industry" on August 15 before the twentieth annual institute of the Society for Social Research, assembled in Ida Noyes Hall at the University of Chicago. Critical problems of morale under the stress of present-day world conditions were highlighted by many of the speakers appearing on the program.

Frank S. Peters, manager, pork department, Armour and Company, New York, will spend the next several weeks at Pocono Manor, New York.

G. H. Eckhouse, general purchasing agent, Wilson & Co., Chicago, was a visitor to New York during the past week.

Fourteen firemen received minor injuries on August 2 as they struggled to extinguish a spectacular four-alarm blaze which caused damage estimated at \$25,000 to the meat plant of Tieemann & Harris, Inc., 360 Langdon st.,

San Francisco. The fire was brought under control after a two-hour battle. Originating in a first floor smokehouse, it destroyed large stocks of bacon and ham and severely damaged the steel and concrete meat plant. John Tieemann is president of the company.

Fourteenth annual convention of the National Food Distributors' Association will be held August 20 to 23 at the Hotel Sherman, Chicago, with more than 3,500 jobbers, wholesalers and distributors expected to attend.

R. Leo Plouf, wholesale grocer of Milbank, S. D., is opening a new wholesale grocery and meat firm in Watertown, S. D., to be known as Merchantile, Inc., in order to expand his distribution territory. The new firm is located in the Warehouse bldg.

Arthur R. Blythe, 26, federal meat inspector at the Madison, Wis., plant of Oscar Mayer & Co., died in a Dubuque, Ia., hospital on August 11 of injuries sustained when his car overturned 11 miles south of the Iowa city.

Chester Rzaca, Arsenal Sausage Co., Pittsburgh, Pa., returned recently from a short vacation trip in Canada.

Fire on August 4 gutted the smokehouse of the Aronhime Packing Co., Bristol, Va. The loss, amounting to only a small sum, was covered by insurance, according to Gordon L. Aronhime, manager.



READY FOR AN "ALL-OUT" CAMPAIGN AGAINST PAR

The meat packing industry and its suppliers were well represented in the recent annual Rodeo golf tournament at the Evanston Golf club, Evanston, Ill. In front row in the above photo are (left to right) Frank Hoy, Hoy Food Products Co., Milwaukee, Ed Marum, sales supervisor, the Visking Corp., William B. Durling, president, Wm. J. Stange Co., who was host to the group, and John Marhoefer, superintendent, Oscar Mayer & Co., Chicago. Back row includes Walter Best, Best & Donovan, Ted Lind, Wm. J. Stange Co., Elmer Smith, general manager, American Aniline Co., and C. E. Nelson, production director, Kraft Cheese Co. Mr. Marum's 73 was second low net for guests at the tournament, while Mr. Marhoefer's net score of 82 for the morning round made him the tournament favorite in pari-mutuel betting in a field of 200 golfers. Other low scores posted by the group were a 78 by Mr. Hoy, a 77 by Mr. Smith and a 75 by Mr. Nelson.

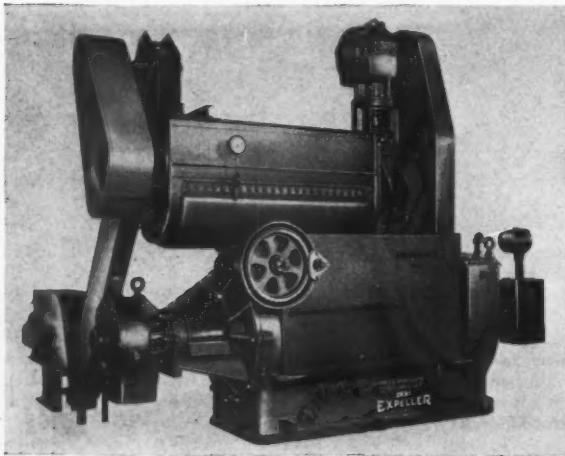
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I'LL SEE YOU SOON



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Standard Conveyors can aid you to make manpower and man-hours more productive by planned material handling.

Engineered to fit your plant and processes, Standard Conveyors and Spiral Chutes mean better utilization of available working space, cut short handling time, eliminate repeated handling, avoid wasteful waiting—speed production all along the line.

No matter what you pack, Standard Conveyor Company, with an experience record of more than 35 years, is ready to help you to make your manpower more productive. Send for bulletin NP-9 "Conveyors by Standard" a useful and interesting reference book on conveyors and conveying methods.

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Refrigeration Industry

1940 Accident Rates

THE refrigeration industry ranked twenty-seventh in frequency of accidents and nineteenth in severity in a list of 30 industries during 1940, according to the annual statistical report of the National Safety Council. The records are based on the reports of 49 companies with 6,700 employees who worked 13,460,000 man hours in 1940.

The frequency rate for the refrigeration industry for 1940 was 27.27 reportable injuries per million man hours

small units, frequency rates were below the average for both large and small units. Plants in the middle size group also showed the greatest improvement in both rates compared with 1939—a 32 per cent reduction in frequency and 68 per cent for severity.

Large plants have the lowest injury rate in most industries, but 1940 rates were highest in large refrigeration units. Their 1940 results compared unfavorably with the improvement in middle size and small units.

The principal types of injuries in the refrigeration industry, and in all industries, are shown in the accompanying table. These data are from reports from

FREQUENCY RATES		
Refrigeration	27.27	
All Industries	12.52	
SEVERITY RATES		
Refrigeration	1.34	
All Industries	1.44	

While the refrigeration industry showed a much greater accident frequency rate than the average for all industries, its severity rate was lower.

worked, more than two times the average for all industries. The severity rate was 1.34 days disability per thousand man hours worked, or slightly under the average for all industries. The refrigeration industry's 1940 frequency rate remained the same as during 1939 but the severity rate declined 39 per cent, one of the largest reductions among the 30 industries reporting.

Mishaps in handling objects and use of hand tools were the most important types of compensable accidents and 46.5 per cent of all injuries in refrigeration work were attributed to these activities. Middle sized plants made the best 1940 records. While their severity rate of 0.43 was higher than the average for

nine state labor departments or industrial commissions, including those of Alabama, Illinois, Maryland, Michigan, New Jersey, New York, Pennsylvania, Virginia and West Virginia.

PRINCIPAL TYPES OF INJURIES IN REFRIGERATION INDUSTRY		
Type of Accident	All Industries	Refrigeration Industry
	Pct.	Pct.
Handling objects	24.2	30.0
Falling objects	11.6	8.9
Machinery	11.0	5.9
Falls to same level	10.1	12.6
Vehicles	8.9	4.0
Falls to different level	8.1	8.2
Using hand tools	7.8	16.5
Stepping on or striking against objects	6.7	8.2
Electricity, explosives, heat	3.6	6.7
Harmful substances	2.6	0.6
Other	5.4	3.5
All types	100.0	100.0

formerly treasurer and assistant secretary, has been named secretary and treasurer. Other appointments included the election of Melbourne P. Anderson, assistant treasurer; Henry C. Oakes, assistant secretary, and Frank H. Brandt, general auditor in charge of accounting.

FINANCIAL NOTES

Beech-Nut Packing Co. has declared a quarterly dividend of \$1.00, payable October 1 to shareholders of record September 10, and an extra dividend of 50¢ payable on the same date.

Proctor & Gamble Co. reported net income of \$27,581,523 for the fiscal year ended June 30, equal to \$4.21 a common share. This compared with year-ago figures of \$28,628,493 and \$4.37 a share. The quarter ended June 30 netted \$10,805,454 or \$1.66 a share, a new quarterly high. Gross sales for fiscal year ended June 30 were \$228,619,735, compared with \$213,729,797 in the preceding year.

Hog Chilling Practices

It was not so long ago that packers quite generally believed that hog carcasses should be hung in natural temperatures to dissipate "animal heat" before being placed in the chill room.

Many sour hams resulted and were ascribed to various causes other than the right one—bacterial action fostered by normal temperatures. It is now known that the sooner hogs are thoroughly chilled after slaughter, the better will be the resulting product, and the smaller the loss from sour hams. As a result, hog carcasses are being chilled to cutting temperature in from 16 to 18 hours in many plants.

Rapid chilling requires rapid circulation of air in the chill room. In some cases a complete change of the chill room air is brought about in as short an interval as 2½ minutes. The fact that hot hog carcasses can be subjected to rather severe blasts of cold air without discoloration, undue shrink or deterioration is not yet generally accepted by packers, although it has been proved on many occasions.

The reason why hog carcass shrink can be slight in rapid air movement is that the rate at which water vapor is given off from any surface depends largely on the temperature of that surface. If a blast of cold, humid air is directed against a warm, moist surface, the temperature of the surface is lowered quickly. The vapor pressure at the surface is reduced, as is the amount of moisture given off in unit time. Thus, the shrink from a carcass in a chill room refrigerated with modern equipment is actually light rather than heavy.

Conditions change when a carcass has been chilled and an air blast directed against it will then cause needless loss of weight. Therefore, when designing a refrigerating system for quick chilling hogs, it is necessary to provide facilities for regulating and controlling air motion as well as temperature. Fortunately, this is a relatively simple problem.

Fear of the effect of rapid and direct air circulation on carcasses has been a factor in delaying the modernization of many unsatisfactory hog chill rooms. This fear is as groundless as was the old belief that "animal heat" must be allowed to escape from the carcass before chilling.

This does not mean that chill room refrigerating equipment and methods can be selected, installed and applied in a haphazard manner. Best results are obtained when all conditions which can influence results are known and met. Each installation is likely to be a problem in itself. Thus the job of providing satisfactory, quick chilling is one of engineering rather than equipment, and of adaptation rather than construction.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

ADELMANN Leads the Way to Ham Profits

ADELMANN Ham boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosa (Stainless) Steel. Adelmann Ham Boilers offer the most complete line available. Liberal trade-in schedules make it actually *profitable* to dispose of worn, obsolete equipment for new Adelmann Ham Boilers. Ask for booklet "The Modern Method" today.



The Adelmann Method of boiling hams insures results because of unusual exclusive features. It cooks the ham in its own juice. Flavor, texture, appearance and quality are greatly improved.

Elliptical yielding springs eliminate cover tilting and exert a firm, wide, flexible pressure. Perfectly shaped, evenly molded boiled hams are always produced.

Adelmann Ham Boilers are easiest to handle, quickest to operate, reduce shrinkage, and lower operation costs. They are simple to clean, last longer, perform better, produce the kind of boiled hams that really *sell!*

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1916 — OUR TWENTY-FIFTH ANNIVERSARY — 1941

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Lard Stocks 40 Million Lbs. Lower; Pork Down 85 Million

STOCKS of lard in the United States declined 40 million lbs. during July to 334,499,000 lbs. on August 1, against 374,747,000 lbs. on July 1. The reduction in lard holdings during July was the first break in a series of increases which had carried lard stocks to three new record highs in as many months. August 1 stocks included 31,196,000 lbs. held by the FSAC in cold storage warehouses outside of processors' plants; FSAC July 1 lard holdings were 40,399,000 lbs.

Stocks of frozen and cured pork were reduced during July by 85 million lbs. August 1 holdings, totaling 618,934,000 lbs., were 70 million lbs. heavier than those of a year earlier and nearly 161 million lbs. above the five-year average. Frozen and cured beef stocks declined only 1½ million lbs. during July and the August 1 total of 66,903,000 lbs. was up 25 million lbs. from last year.

Total meat stocks on August 1 were 761,289,000 lbs. (including 17½ million lbs. of cured pork held by the FSAC), showing a reduction of about 89 million lbs. from the July 1 level.

Considerably less pork was frozen or put into S. P. cure during July than in June, but the volume going into D. S. cure was larger than in the preceding month. The major reduction in pork stocks during the month was in frozen product, although the August 1 totals

for S. P. in cure and cured were also smaller than on July 1.

Agricultural Marketing Service reports U. S. storage stocks of meat and lard on August 1 as follows:

	Aug. 1, '41	July 1, '41	5 yr. av.
	lbs.	lbs.	lbs.
Beef, frozen	53,736,000	54,529,000	27,762,000
In cure	9,434,000	9,748,000	8,953,000
Cured	3,733,000	4,165,000	4,437,000
Pork, frozen	257,793,000	326,176,000	142,173,000
D. S. in cure	61,753,000	56,298,000	47,567,000
D. S. cured	50,773,000	49,019,000	39,881,000
S. P. in cure	151,400,000	169,223,000	139,983,000
S. P. cured	97,215,000	103,177,000	88,730,000
Lamb and mutton,			
frozen	3,225,000	3,638,000	2,105,000
Frozen and cured			
trms., etc.	72,227,000	74,645,000	65,407,000
Lard	334,499,000	374,747,000	168,137,000
Rendered pork			
fat	7,279,000	7,759,000
Product placed in			
cure during	July, 1941	July, 1940	5 yr. av.
Beef frozen	25,745,000	14,594,000	14,770,000
Beef put in cure	5,870,000	5,742,000	6,495,000
Pork, frozen	51,799,000	46,987,000	38,070,000
D. S. pork put in			
cure	49,643,000	49,952,000	44,435,000
S. P. pork put in			
cure	161,791,000	180,520,000	142,980,000
Lamb and mutton			
frozen	1,103,000	1,022,000	806,000

FSAC reports that it holds 31,196,000 lbs. of lard and 17,607,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.

MAY GELATINE IMPORTS

Edible gelatine imported into the United States during May, 1941, totaled 20,094 lbs. valued at \$5,161 and came entirely from Belgium.

CUT-OUT RESULTS SHOW LITTLE CHANGE

(Chicago costs and prices, first four days of week.)

Cut-out results for the four-day period this week showed little change from a week earlier. Average hog costs were the same as a week earlier for heavy hogs and 4c per cwt. lower for light and medium hogs. Handling and overhead costs were somewhat higher. Total product values varied even less from last week than hog costs. Total value for product from medium hogs averaged the same as a week earlier, light product was 3c per cwt. higher and heavy cuts averaged 3c per cwt. lower.

	180-220 lbs.			220-240 lbs.		
Pct.	Value	Pct.	Value	Pct.	Value	
live wt.	Price per cwt.	live wt.	Price per cwt.	live wt.	Price per cwt.	
Regular hams	14.00	23.2	\$3.25	13.80	23.2	\$3.20
Picnics	5.60	18.2	1.02	5.40	18.1	.98
Bacon butts	4.00	22.9	.92	4.00	21.4	.90
Loins (bladd. in)	9.80	23.5	2.30	9.60	20.4	1.95
Bellies, S. P.	11.00	17.2	1.80	9.70	16.8	1.63
Bellies, D. S.				2.00	11.4	.23
Fat backs	1.00	7.0	.07	3.00	7.3	.22
Plates and jowls	2.50	7.8	.20	2.80	7.8	.20
Raw leaf	2.10	9.9	.21	2.20	9.9	.20
P. S. lard, round, wt.	12.40	9.7	1.20	11.30	9.7	1.10
Spareribs	1.60	12.0	.19	1.50	8.8	.13
Trimmings	3.00	14.3	.43	2.80	14.3	.40
Feet, tails, neckbones	2.00	.10	2.00	.00	2.00	.09
Offal and miscellaneous				.47		.47
TOTAL YIELD AND VALUE	69.00	\$12.25	70.00	\$11.70	71.00	\$11.14
Cost of hogs per cwt.		\$11.40		\$11.44		\$11.00
Condemnation loss		.06		.06		.06
Handling and overhead		.72		.62		.55
TOTAL COST PER CWT. ALIVE		\$12.18		\$12.12		\$11.70
TOTAL VALUE		12.25		11.70		11.14
Loss per cwt.	42		.56
Loss last week	38		.45
Profit per cwt.		.07	

ARMY CANNED MEAT AWARDS

Canned meat product awards approximating 5 million lbs. were announced on August 12 by officials of the Chicago Quartermaster Depot. Included in the awards were 1,317,294 lbs. of corned beef hash, 1,085,490 lbs. of meat and vegetable stew, 787,032 lbs. of spiced luncheon meat, 705,024 lbs. of corned beef, 565,058 lbs. of chili con carne, 265,200 lbs. of meat and vegetable hash, 126,000 lbs. of vienna sausage and 65,808 lbs. dried beef. Awards went to:

CORNED BEEF HASH (5½-lb. cans)—Stokely Bros. & Co., 120,000 cans; Libby, McNeill & Libby, 95,808 cans, and Armour and Company, 23,700 cans. **MEAT AND VEGETABLE STEW** (28-oz. cans)—Stokely Bros. & Co., 382,416 cans; Wilson & Co., 120,000 cans, and Houston Packing Co., 117,864 cans.

SPICED LUNCHEON MEAT (6-lb. cans)—Armour and Company, 43,260 cans; Rath Packing Co., 36,000 cans; Kingan & Co., 30,000 cans; Wilson & Co., 18,408 cans, and Oscar Mayer & Co., 3,504 cans. **CORNED BEEF** (6-lb. cans)—Tupman Thurlow Sales Co., Inc., New York, 117,504 cans. **CHILI CON CARNE** (6½-lb. cans)—Armour and Company, 48,964 cans; Gebhardt Chili Powder Co., 25,968 cans, and Stokely Bros. & Co., 12,000 cans.

MEAT AND VEGETABLE HASH (6½-lb. cans)—Ellis Canning Co., Denver, 36,000 cans, and Armour and Company, 4,800 cans. **VIENNA SAUSAGE** (1½-lb. cans)—Derby Foods, Inc., 84,000 cans. **DRIED BEEF** (6-lb. cans)—Wilson & Co., 10,764 cans, and Armour and Company, 204 cans.

The Chicago Quartermaster Depot on August 5 requested bids on 60,000 cans of pork sausage, Type III, in accordance with federal specification No. PP-S-91 and Amendment 1, May, 1937. Sausage is to be stuffed in sheep casings and to be packed after date of award; shipment by September 13.

Bids on 9,024 tins of canned Vienna style sausage, with minimum net weight of 1½ lbs. and packed 12 or 24 cans to the case were invited on August 8. This product is for delivery to the Port Quartermaster, New York Port of Embarkation, on or before August 30.

Bids on approximately 2,000,000 lbs. of frozen boneless beef, which were requested August 4 under the recently adopted plan of purchasing this type of beef weekly through the Chicago Quartermaster Depot, were opened on August 14, with awards to be made the next day. On August 5, bids were invited on 50,000 lbs. of Type I (regular) or Type 2 (skinned) "defense" smoked ham. Bids are to be opened August 15 at 9 a.m. CST.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on Aug. 9, 1941:

Week	Previous	Same
Aug. 9	week	week '40
Cured meats, lbs.	24,110,000	24,504,000
Fresh meats, lbs.	65,751,000	55,245,000
Lard, lbs.	8,775,000	7,368,000
		3,188,000

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., August 14, 1941.

REGULAR HAMS

	Green	*S.P.
8-10	23 1/2	23%
10-12	23 1/2	23 1/2%
12-14	23 1/2	23 1/2%
14-16	23 1/2	23 1/2%
10-16 range	23 1/2	23 1/2%

BOILING HAMS

	Green	*S.P.
16-18	23 1/2	23%
18-20	23 1/2-23 1/2	23%
20-22	23 1/2-23 1/2	23%
16-20 range	23 1/2	23 1/2%
16-22 range	23 1/2-23 1/2	23 1/2%

SKINNED HAMS

	Fresh & Fr. Frzn.	*S.P.
10-12	25 1/2	25%
12-14	25 1/2	25%
14-16	25 1/2	25%
16-18	25	25%
18-20	23	23%
20-22	22	22%
22-24	21	21 1/2
24-26	20 1/2	20 1/2
25-30	20	20%
25/up, No. 2's inc.	19%	19%

PICNICS

	Green	*S.P.
4-6	18%	18%
6-8	18%	18%
8-10	17%	17 1/2%
10-12	17%	17 1/2%
12-14	17%	17 1/2%
8/up, No. 2's inc.	17%	17%

Short shank 1/2c over.

GREEN AMERICAN BELLIES

	13 1/4-13 1/2	13
20-25		

BELLIES

(Square Cut Seedless)

	Green	*D.C.
6-8	18 1/2	19 1/2
8-10	18	19
10-12	16 1/2-16%	17 1/2
12-14	16	17
14-16	15 1/2	16 1/2
16-18	15 1/2	16 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES

	Clear	Rib
16-18	12 1/2	12 1/2
18-20	12 1/2	12 1/2
20-25	12 1/2	12 1/2
25-30	12	12
30-35	11 1/2	12
35-40	11 1/2	12
40-50	10 1/2	10 1/2

D. S. FAT BACKS

	7%	8%	8 1/2%	9%	9 1/2%	10%
6-8	7%	8	8 1/2	9	9 1/2	10
8-10	8	8 1/2	9	9 1/2	10	10 1/2
10-12	8 1/2	9	9 1/2	10	10 1/2	11
12-14	8 1/2	9	9 1/2	10	10 1/2	11
14-16	8 1/2	9	9 1/2	10	10 1/2	11
16-18	8 1/2	9	9 1/2	10	10 1/2	11
18-20	8 1/2	9	9 1/2	10	10 1/2	11
20-25	10					

OTHER D. S. MEATS

	6-8	10%
Regular plates	6-8	10%
Glass plates	4-6	8
D. S. jowl butts	8	8 1/2
S. P. jowls	8 1/2	9 1/2
Green square jowls	9 1/2	11 1/2
Green rough jowls	8 1/2	10 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

Cash

Loose

Leaf

	Cash	Loose	Leaf
Saturday, Aug. 9...	10.15n	9.85ax	10.25n
Monday, Aug. 11...	9.92 1/2n	9.80ax	10.25n
Tuesday, Aug. 12...	9.80n	9.70ax	10.25n
Wednesday, Aug. 13...	9.82 1/2n	9.60ax	10.25
Thursday, Aug. 14...	9.75n	9.57 1/2ax	10.25
Friday, Aug. 15...	9.82 1/2n	9.60b	10.25n

Packers' Wholesale Prices

	Refined lard, tierces, f.o.b. Chgo.	11%
Kettle rend., tierces, f.o.b. Chgo.	12%	
Leaf, kettle rend., tierces, f.o.b. Chgo.	12%	
Neutral, tierces, f.o.b. Chicago	11%	
Shortening, tierces, c.a.f.	14%	

Havana, Cuba Pure Lard Price

	Wednesday, August 13...	14.77

FUTURE PRICES

SATURDAY, AUGUST 9, 1941

LARD:

	Open	High	Low	Close
Aug.	10.17 1/2	10.17 1/2	10.07 1/2	10.12 1/2b
Sept.	10.17 1/2	10.22 1/2	10.22 1/2	10.27 1/2ax
Oct.	10.50	10.50	10.40	10.47 1/2ax
Dec.	10.50	10.50	10.50	10.57 1/2ax

Sales: Sept. 20; Oct. 20; Dec. 46; Jan. 5; total, 100 sales.

Open interest: Sept. 1,420; Oct. 1,015; Dec. 1,130; Jan. 125; total, 3,609 lots.

CLEAR BELLIES:

	Sept.	Oct.
Aug.	9.05	9.05
Sept.	9.72 1/2	9.72 1/2
Oct.	9.72 1/2	9.72 1/2
Dec.	10.12 1/2	10.12 1/2
Jan.	10.07 1/2	10.22 1/2

Sales: Sept. 17; Oct. 81; Dec. 166; Jan. 36; total, 435 sales.

Open interest: Sept. 1,275; Oct. 1,023; Dec. 1,299; Jan. 132; total, 3,729 lots.

CLEAR BELLIES:

	Sept.	Oct.
Aug.	9.80	9.80
Sept.	9.82-75	9.82-75
Oct.	9.82-75	9.82-75
Dec.	10.15	9.90
Jan.	10.07 1/2	9.97 1/2

Sales: Sept. 174; Oct. 81; Dec. 166; Jan. 36; total, 457 sales.

Open interest: Sept. 1,167; Oct. 1,016; Dec. 1,397; Jan. 156; total, 3,736 lots.

CLEAR BELLIES:

	Sept.	Oct.
Aug.	9.65-62 1/2	9.82 1/2
Sept.	9.65-62 1/2	9.82 1/2
Oct.	9.80-75	9.82 1/2
Dec.	10.00	10.15
Jan.	10.07 1/2	10.22 1/2

Sales: Sept. 73; Oct. 37; Dec. 74; Jan. 27; total, 211 sales.

Open interest: Sept. 1,130; Oct. 1,007; Dec. 1,434; January, 172; total 3,748 lots.

CLEAR BELLIES:

	Sept.	Oct.
Aug.	9.62 1/2	12.62 1/2
Sept.	10.07 1/2	12.62 1/2
Oct.	10.07 1/2	13.00ax

FRIDAY, AUGUST 15, 1941

LARD—

	Aug.	Sept.	Value
Cod oil, gals...	121,705	\$ 61,130	
Codliver oil, gals...	150,000	352,111	
Other fish oils, gals...	153,260	43,271	
Inedible tallow, lbs...	1,544,159	51,356	
Tankage, ton...	7,756	194,191	
Wool grease, lbs...	34,365	1,698	

Imports of animal fats and oils during May, 1941, and their value:

Quantity Value

Cod oil, gals...

Codliver oil, gals...

Other fish oils, gals...

Inedible tallow, lbs...

Tankage, ton...

Wool grease, lbs...

CANADIAN MEAT EXPORTS

Exports of bacon and other meats from Canada for June made wide increases over the previous year. Bacon exports for the month at 33,864,000 lbs. were 49.1 per cent in excess of shipments in June last year at 22,716,700 lbs.

For the first half of this year bacon exports (mostly to Britain) totaled 247,410,700 lbs., an increase of 51.4 per cent, compared with the first six months of 1940, at 163,377,600 lbs. Pork shipments showed an increase of 294.5 per cent and totaled 12,572,500 lbs., compared with 3,186,000 lbs. a year earlier. Beef shipments were 63 per cent higher; exports of mutton and lamb were about double the total a year earlier. Canned meats exports were 86.2 per cent less than in the first half of 1940, and totaled 853,017 lbs., compared with 6,150,500 lbs.

Exports of Canadian livestock and meats in June:

	June, 1941	June, 1940	6 mos. 1941
Cattle, no.	11,051	9,520	62,648
Calves, no.	8,538	13,617	34,439
Hogs, no.	6,453	2,887	26,887
Sheep, no.	120	765	748
Beef, lbs.	786,000	395,500	2,544,600
Bacon, lbs.	33,864,000	22,716,700	247,410,700
Pork, lbs.	1,481,100	615,400	12,572,500
Mutton and lamb, lbs.	39,900		

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19 @ 19½
Choice, native, light.....	19½ @ 20½
Native, common to fair.....	18 @ 18½

Western Dressed Beef

Native steers, good, 600@800 lbs.....	18 @ 19
Native choice yearlings, 400@600 lbs.....	17 @ 19
Good to choice heifers.....	17 @ 18
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	14½ @ 15½

BEEF CUTS

	Western	City
No. 1 ribs (prime).....	24 @ 25	26 @ 27
No. 2 ribs (choice).....	21 @ 22	22 @ 24
No. 3 ribs (good).....	20 @ 21	20 @ 22
No. 1 loins (prime).....	27 @ 26	42 @ 48
No. 2 loins (choice).....	24 @ 25	28 @ 35
No. 3 loins (good).....	21 @ 22	25 @ 27
No. 1 hinds and ribs (prime).....	23 @ 24	26 @ 27
No. 2 hinds and ribs (choice).....	21 @ 22	21½ @ 22
No. 1 rounds.....	19 @ 20	18 @ 19
No. 2 rounds.....	18 @ 19	18 @ 19
No. 3 rounds (good).....	17 @ 18	17 @ 18
No. 1 chuck.....	16 @ 17	16 @ 17
No. 2 chuck.....	15 @ 16	16 @ 17
No. 3 chuck.....	14 @ 15	15 @ 16
Rolls, reg. 4 @ 6 lbs. av.....	21 @ 22	
Rolls, reg. 6 @ 8 lbs. av.....	22 @ 23	
Tenderloins, steers.....	55 @ 60	
Tenderloins, cows.....	30 @ 40	
Tenderloins, bulls.....	35 @ 40	
Shoulder clods.....	20 @ 21	

DRESSED VEAL

Good	20 @ 21
Medium	19 @ 20
Common	18 @ 19

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22 @ 24
Genuine spring lambs, good to medium.....	20½ @ 21½
Genuine spring lambs, medium.....	20 @ 20½
Sheep, good.....	11 @ 13
Sheep, medium.....	9 @ 11

DRESSED HOGS

Hogs, good and choice (130-140 lbs.) head on; lean fat in.....	\$16.87½ @ 17.00
Pigs, small lots (60-110 lbs.) head on; lean fat in.....	18.00 @ 18.50

FRESH PORK CUTS

	Western
Pork loins, fresh, 10@12 lbs.....	22½ @ 23½
Shoulders, 10@12 lbs. av.....	20½ @ 21½
Butts, regular, 4-6 lbs. av.....	23 @ 24½
Hams, regular, fresh, 10@12 lbs. av.....	24½ @ 25
Hams, skinned, fresh, 10@12 lbs. av.....	25 @ 26
Picnics, fresh, 6@8 lbs. av.....	18 @ 19
Pork trimmings, extra lean, 90-95%.....	28 @ 29
Pork trimmings, regular 50% lean.....	18 @ 19
Spareribs, medium.....	13½ @ 14½
	City
Pork loins, fresh, 10@12 lbs.....	25 @ 26
Shoulders, 6@10 lbs. av.....	23 @ 24
Butts, regular, 1½@3 lbs. av.....	29 @ 30
Hams, regular, fresh, 10@12 lbs. av.....	25 @ 26
Hams, skinned, fresh, 10@12 lbs. av.....	27 @ 28
Picnics, fresh, 4@6 lbs. av.....	20½ @ 21½
Pork trimmings, extra lean, 90-95%.....	28 @ 29
Pork trimmings, reg. 50% lean.....	18 @ 19
Spareribs, medium.....	15 @ 16
Boston butts.....	26 @ 27

COOKED HAMS

Cooked hams, choice, skinless, fatted.....	51
Cooked hams, choice, skinless, fat.....	51

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	28 @ 29
Regular hams, 10@12 lbs. av.....	28 @ 29
Regular hams, 12@14 lbs. av.....	27½ @ 28
Skinned hams, 10@12 lbs. av.....	28½ @ 29
Skinned hams, 12@14 lbs. av.....	28 @ 29
Skinned hams, 16@18 lbs. av.....	27½ @ 28
Skinned hams, 18@20 lbs. av.....	27 @ 28
Picnics, 4@6 lbs. av.....	20 @ 22½
Picnics, 6@8 lbs. av.....	21½ @ 22
Bacon, boneless, western.....	27 @ 28
Bacon, boneless, city.....	26 @ 27
Beef tongue, light.....	22 @ 24
Beef tongue, heavy.....	27 @ 29

GREEN CALFSKINS

5-9 9½-12½ 12½-14 14-18 18 up	
Prime No. 1 veals.....	3.10 3.25 3.30 3.60
Prime No. 2 veals.....	2.50 2.95 3.00 3.20
Buttermilk No. 1.....	2.60 2.75 2.80
Buttermilk No. 2.....	2.45 2.60 2.65
Branded grays.....	1.65 1.80 1.85 1.90
Number 3.....	1.65 1.80 1.85 1.90

BUTCHERS' FAT

Shop fat	\$3.00 per cwt.
Breast fat	4.00 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.50 per cwt.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on August 13, 1941:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice: 400-500 lbs. ¹	\$18.00 @ 19.00
500-600 lbs.	17.50 @ 18.50
600-700 lbs. ²	17.50 @ 18.50	\$18.00 @ 18.50	18.00 @ 19.00	\$18.50 @ 19.50
700-800 lbs. ²	17.00 @ 18.00	18.00 @ 18.50	17.50 @ 18.00	18.00 @ 19.00
STEER, Good: 400-500 lbs. ¹	17.00 @ 18.00
500-600 lbs.	16.50 @ 17.50
600-700 lbs. ²	16.50 @ 17.50	17.00 @ 18.00	17.00 @ 18.00	17.50 @ 18.50
700-800 lbs. ²	16.00 @ 17.00	17.00 @ 18.00	17.00 @ 17.50	17.50 @ 18.00
STEER, Commercial: 400-600 lbs. ¹	15.50 @ 16.50
600-700 lbs. ²	15.50 @ 16.50	16.00 @ 17.00	16.00 @ 17.00	16.00 @ 17.50
STEER, Utility: 400-600 lbs. ¹	13.50 @ 15.50
COW (All Weights): Commercial.....	14.00 @ 15.00	14.50 @ 15.50	14.50 @ 15.00	14.00 @ 14.50
Utility.....	13.25 @ 14.00	14.00 @ 14.50	13.50 @ 14.50	13.00 @ 13.50
Cutter.....	12.75 @ 13.25	13.00 @ 14.00	13.00 @ 13.50	13.50 @ 14.00
Canner.....	12.00 @ 12.50
Fresh Veal and Calf: ³				
VEAL, Choice: 80-130 lbs.	19.00 @ 20.00	19.50 @ 21.00	19.00 @ 21.00	20.00 @ 21.00
130-170 lbs.	18.00 @ 19.00
VEAL, Good: 50-80 lbs.	17.00 @ 18.00	18.00 @ 19.00	18.00 @ 19.00	18.00 @ 19.00
80-130 lbs.	18.00 @ 19.00	18.50 @ 19.50	17.50 @ 20.00	18.00 @ 20.00
130-170 lbs.	15.00 @ 18.00	17.00 @ 18.00	17.50 @ 20.00	18.00 @ 20.00
VEAL, Commercial: All weights	16.00 @ 17.00	16.50 @ 18.00	16.50 @ 18.50	16.00 @ 17.00
SPRING LAMB, Choice: 30-40 lbs.	19.00 @ 20.00	20.00 @ 21.00	20.00 @ 21.00	20.00 @ 21.00
40-45 lbs.	19.00 @ 20.00	20.00 @ 21.00	20.00 @ 21.00	20.00 @ 21.00
45-50 lbs.	19.00 @ 20.00	19.50 @ 20.50	19.50 @ 20.50	19.00 @ 20.00
50-60 lbs.	18.00 @ 19.00	19.00 @ 20.00	18.50 @ 19.50	18.00 @ 19.00
SPRING LAMB, Good: 30-40 lbs.	17.00 @ 19.00	19.00 @ 20.00	19.00 @ 20.00	18.50 @ 19.50
40-45 lbs.	17.00 @ 19.00	19.00 @ 20.00	19.00 @ 20.00	19.00 @ 20.00
45-50 lbs.	17.00 @ 19.00	18.50 @ 19.50	18.50 @ 19.50	18.50 @ 19.50
50-60 lbs.	17.00 @ 18.00	18.00 @ 19.00	17.50 @ 18.50	18.00 @ 19.00
SPRING LAMB, Commercial: All weights	15.00 @ 17.00	16.00 @ 18.50	16.00 @ 18.00	16.00 @ 18.00
MUTTON (Ewe), 70 lbs. down: Good	9.00 @ 10.00	11.00 @ 12.00	10.50 @ 11.50
Commercial	8.00 @ 9.00	10.00 @ 11.00	9.50 @ 10.50
Utility	7.50 @ 8.00	8.00 @ 10.00	8.00 @ 9.50
Fresh Pork Cuts: ⁴				
LOINS No. 1 (Bladeless Incl.): 8-10 lbs.	23.50 @ 25.00	23.00 @ 24.00	22.00 @ 24.00	22.00 @ 23.00
10-12 lbs.	23.50 @ 24.50	23.00 @ 24.00	22.00 @ 24.00	21.50 @ 22.00
12-15 lbs.	19.00 @ 20.00	20.00 @ 22.00	20.00 @ 21.00	19.00 @ 21.00
16-22 lbs.	16.00 @ 17.00	18.00 @ 19.00	17.00 @ 19.00	16.00 @ 18.50
SHOULDERS, Skinned, N. Y. Style: 8-12 lbs.	19.50 @ 20.50	20.00 @ 21.00
BUTTS, Boston Style: 4-8 lbs.	23.00 @ 24.00	23.50 @ 25.00	23.00 @ 24.00
SPARE RIBS: Half Sheets	13.50 @ 14.50
TRIMMINGS: Regular	14.50 @ 15.00

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes kosher beef sales at Chicago. ³Includes skin off at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, i.e. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

CANADIAN CARCASS GRADING

Canadian hog carcasses graded during July totaled 416,772 compared with 372,204 graded during July last year. Of this total, 125,791 carcasses were grade A, and 177,723 were grade B-1. During the first seven months of 1941 the total number of carcasses graded was 3,310,754 compared with 2,695,636 graded during the first seven months last year. Total for 1941 included 1,018,110 grade A carcasses and 1,468,194 grade B-1.

Firmness and Light Trade In Tallow, Grease Markets

NEW YORK, AUGUST 13, 1941

TALLOW.—Market remained very steady during the past week at unchanged prices, with an estimated 300,000 to 500,000 lbs. of extra changing hands at the 8c level and trade apparently limited to the regular weekly business. Larger producers, firmer in their ideas, did not offer freely. Soapers were taking supplies at the 8c level when available, but were not inclined to bid up the price. It appeared that any round lot demand would result in higher price levels. Trade continues to follow developments in other markets closely, watching Washington for possible moves relative to price control action and price ceilings in the tallow market, as proposed for cotton oil. Edible on August 13 was quoted at 8½@8½c; extra, 8@8½c, and special, 7¾c.

STEARINE.—Market quiet but steady. Oleo quoted 9¼@9½c.

OLEO OIL.—Interest was routine; market remained steady. Extra quoted 10½@11c; prime, 10¼@10¾c, and lower grades, 10@10½c.

GREASE OIL.—Market quiet but quately unchanged. No. 1 was 12¾c; No. 2, 11½c; extra, 12½c; extra No. 1, 12¾c; winter strained, 12¾c; prime burning, 13½c, and prime inedible, 13c.

NEATSFOOT OIL.—Inquiry was moderate this week for neatsfoot oil but prices held steady. Extra was quoted at 12¾c; No. 1, 12½c; prime, 12¾c; pure, 17¾c, and cold test, 25c.

GREASES.—The market held very steady, but only routine trade passed again this week. Consumers displayed limited interest, but sellers were not pressing offerings, and with allied markets steady to firm the tendency on both sides was to look on pending developments. Quotations were: choice white, 8@8½c; yellow and house, 7½@7¾c, and brown, 7c, unchanged for the week.



WISE MEN STILL SAY—"Quality can't be compromised"
That's Why Users Acknowledge the Superior Advantages of
AULA-SPECIAL

for the curing of their Hams, Bacons, Bologna and other meat products . . . ideally-balanced and unexcelled for flavor and color uniformity . . . besides everything's included, only salt need be added.

Try it! We're certain you'll endorse it, too.

THE AULA COMPANY
CURING COMPOUNDS, SPICES, SEASONINGS, ETC.



BY-PRODUCTS MARKETS

(Quotations are basis Chicago, August 14.)

By-products markets at Chicago were very draggy this week on light interest and moderate supplies. Prices on most items were nominally steady to a little easier for the week.

Blood

	Unit
Unground	\$3.75n

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$4.70@4.75n
Unground, 8 to 10% choice quality	5.00
Liquid stick	1.75@2.00

Packinghouse Feeds

Improved trade toward end of week; prices unchanged.

Carlots,	Per ton
80% digester tankage	\$ 62.50
50% meat and bone scraps	00.00@62.50
Blood-meal	67.50
Special steam bone-meal	55.00

Bone Meals (Fertilizer Grades)

Per ton
Steam, ground, 3 & 50
Steam, ground, 2 & 26

Fertilizer Materials

Per ton
High grade tankage, ground
10@11% ammonia
Bone tankage, unground, per ton
Hoop meal

Dry Rendered Tankage

Light movement; easier tendency.

Per unit
Hard pressed and expeller unground
up to 48% protein (low test)
about 48% protein (high test)
Soft pressed pork, ac. grease and
quality, ton
Soft pressed beef, ac. grease and
quality, ton

Gelatine and Glue Stocks

Per ton
Calf trimmings
Sinews, pizzles
Cattle jaws, skulls and knuckles
Hide trimmings
Pig skin scraps and trim, per lb.

Bones and Hoofs

Per ton
Round shins, heavy
light
Flat skins, heavy
light
Blades, buttocks, shoulders & thighs
Hoofs, white
Hoofs, house run, unassorted
Junk bones

Animal Hair

Summer coil dried, per ton	\$32.50@35.00
Winter processed, black, lb.	8 @ 9
Winter processed, gray, lb.	7½ @ 8
Summer processed, gray, lb.	3½ @ 4
Cattle switches	4½ @ 4½

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per cent.....	3.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	.95
60% protein, unground.....	.95

EASTERN FERTILIZER MARKETS

New York, August 13, 1941

The markets were quiet the past week, with very little trading reported. Cracklings declined to 95c per unit, f.o.b. New York, with sales at this price. Blood is moving very slowly, with sellers asking \$3.50, f.o.b. New York, and best bids \$3.25.

Tankage is easier; material is quoted at \$4.50@\$4.60, f.o.b. eastern shipping points. All fertilizer chemicals are in demand and leading producers are practically sold out for the coming year.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	10½ @ 10%
White deodorized, in bbls., f.o.b. Chgo.	12 @ 12½
Yellow, deodorized	12 @ 12½
Soap stock, 30% f.f.a., f.o.b. consuming points	3 @ 3½
Soybean oil, f.o.b. mills, in tanks.....	9½ @ 9½
Corn oil, in tanks, f.o.b. mills.....	11½ @ 11½
Coconut oil, sellers tanks, f.o.b. coast.....	6½ @ 6½
Refined coconut, bbls., f.o.b. Chicago.....	12½ @ 12½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16½
White animal fat.....	14
Water churned pastry.....	15½
Milk churned pastry.....	16½
Vegetable type	12

Cotton Oil Futures Steady on High Consumption Report

COTTONSEED oil futures edged up and down in fair trade at New York this week. Values were depressed at times by the relative weakness in lard and other commodities, and also by uncertainty over price control developments, but showed considerable stubbornness on the downturns due to heavy distribution to consumers and the strong statistical position. The tense American-Japanese situation, which may result in a further cut in oil imports, gave the market independent strength at times.

July cotton oil consumption exceeded expectations at 316,336 bbls. compared with 263,999 bbls. in July, 1940. For the season just closed, consumption totaled 3,865,192 bbls., or almost 500,000 bbls. more than in the 1939-40 season and the largest since 1937-38.

With the carryover amounting to only 894,000 bbls., the nearby positions will probably continue strong since it is believed that the bulk of the carryover is in the hands of two of the largest factors in the trade.

Lard declined to widen its discount to better than 2c under nearby oil futures, which had some influence on cotton oil sentiment. There was short covering and trade buying in the附近。

COCONUT OIL.—Demand was quiet at New York but prices were very steady around 7½c. Pacific coast tanks were quoted at 6½c.

SOYBEAN OIL.—It was estimated that about 20 tanks of new crop bean oil sold this week at 9c, Decatur, and the market subsequently was 8½ @ 9c. Old crop oil was quiet and quoted at 9½ @ 9¾c. The government estimates new bean crop at 109,000,000 bu.

CORN OIL.—Last business was reported at 12c, Chicago, and the market was quoted later at 12½c nominal.

PALM OIL.—The market was quiet but steady at New York around 7½c for spot.

OLIVE OIL FOOTS. — Market was quoted at 16½c nominal.

PEANUT OIL. — Last business passed at 11½c and that figure was nominally quoted at mill points. The government placed the peanut crop at 1,486,610,000 lbs. compared with 1,734,340,000 lbs. last year.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 10½c paid; Southeast, 10½c nominal; Texas, 10½c nominal at common points, and Dallas, 10½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 8, 1941

	Sales	Range	Closing
		High	Low
August	7	12.15	12.05
September	34	11.88	11.78
October	34	11.88	11.78
November	64	11.85	11.75
December	17	11.89	11.77
January	4	11.87	11.87
February	4	11.87	11.87
March	4	11.87	11.87

Sales 116 contracts.

MONDAY, AUGUST 11, 1941

	Sales	Range	Closing
		High	Low
August	9	11.97	11.90
September	5	11.71	11.67
October	45	11.69	11.63
November	4	11.66	11.65
December	3	11.55	11.54
January	26	11.63	11.58
February	5	11.75	11.72
March	13	11.67	11.65

Sales 63 contracts.

TUESDAY, AUGUST 12, 1941

	Sales	Range	Closing
		High	Low
August	12	11.88	11.78
September	33	11.58	11.51
October	77	11.55	11.45
November	3	11.55	11.54
December	26	11.63	11.58

Sales 150 contracts.

WEDNESDAY, AUGUST 13, 1941

	Sales	Range	Closing
		High	Low
August	20	11.90	11.80
September	17	11.65	11.40
October	33	11.58	11.51
November	77	11.55	11.45
December	33	11.61	11.38
January	4	11.40	11.40
February	13	11.67	11.48

Sales 87 contracts.

THURSDAY, AUGUST 14, 1941

	Sales	Range	Closing
		High	Low
September	16	11.85	11.79
October	38	11.60	11.53
December	41	11.58	11.46
January	57	11.58	11.45
March	14	11.62	11.54

Sale.

bids.

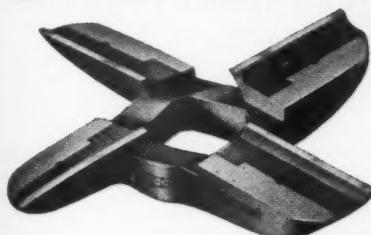
nom.

bids.

bid.



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— C-D SUPERIOR PLATES —

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

— C-D CUTMORE KNIVES —

— C-D SUPERIOR O. K. STYLE KNIVES —

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

FATS AND OILS MOVEMENT

Factory production of vegetable and animal fats and oils during the three-month period ending June 30, 1941, were as follows: production of vegetable oils, 1,395,868,000 lbs.; fish oils, 6,271,000 lbs.; animal fats, 644,024,000 lbs.; greases, 127,989,000; other products 1,037,934,000 lbs. These compare with the following totals during the same period in 1940: production of vegetable oils, 1,022,576,000 lbs.; fish oils, 13,371,000 lbs.; animal fats, 609,904,000 lbs.; greases, 99,954,000 lbs.; other products, 748,231,000 lbs.

The largest items were cottonseed, crude, 210,932,000 lbs.; cottonseed, refined, 304,938,000 lbs.; lard, 380,200,000 lbs.; shortening, 410,382,000 lbs.; hydrogenated oils 244,910,000 lbs.

The production of refined vegetable oils during the period was as follows: cottonseed, 304,938,000 lbs.; peanut, 38,101,000 lbs.; coconut, 90,962,000 lbs.; corn, 41,920,000 lbs.; soybean, 126,301,000 lbs.; palm-kernel, 2,813,000 lbs.; palm, 22,759,000 lbs.; babassu, 6,378,000 lbs.

Consumption of vegetable oils during the quarter ending June 30, 1941, totaled 1,694,415,000 lbs., compared with 1,250,524,000 lbs. during the corresponding period in 1940; fish oils, 54,554,000 lbs., compared to 47,384,000 lbs.; animal fats, 337,010,000 lbs. compared to 231,576,000 lbs.; greases 126,155,000 lbs. against 89,979,000 lbs.; other products, 516,581,000 lbs. against 383,727,000 lbs.

MARGARINE MATERIALS USED

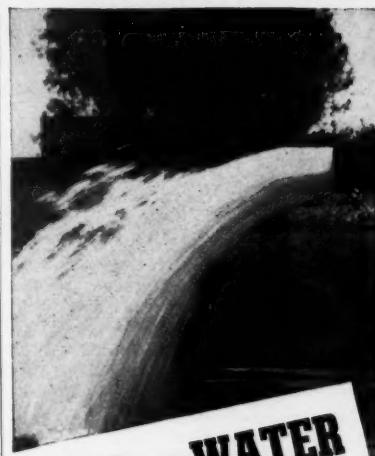
Products used in margarine manufacture during June, 1941:

	June 1941 lbs.	June 1940 lbs.
Ingredient schedule of uncolored oleomargarine.		
Babassu oil	681,965	681,965
Coconut oil	1,375,000	1,442,516
Corn oil	85,743	82,751
Cottonseed oil	10,750,382	7,377,850
Derivative of glycerine	58,106	54,274
Diacetyl	2	6,119
Lecithin	13,928	6,862
Milk	4,575,335	3,757,498
Monostearine	8,662	8,662
Neutral lard	493,678	418,567
Oleo oil	1,118,784	885,355
Oleo stearine	230,637	233,811
Oleo stock	102,808	65,825
Palm oil	226,768	2,916
Peanut oil	159,173	136,735
Salt	839,552	796,293
Soda (benzoate of)	12,080	7,771
Soya bean oil	5,490,729	4,431,576
Soya bean stearine	145	600
Vitamin concentrate	1,513	843
Total	25,488,978	20,286,901

Total of all ingredients used in the production of oleomargarine from July 1, 1940 to June 30, 1941, as reported by the office of the U. S. Treasury Department, Bureau of Internal Revenue, was 354,920,694 lbs.

SAVING HOG EARS

Does it pay to save hog ears? If so, are those you save free of fat that would yield more than the ear value? It might pay you to read "PORK PACKING," The National Provisioner's pork plant handbook.



FOR MEN, machines and materials there is no substitute for water. Every factory, city, air field, army camp or munition plant engaged in defense work should have an abundance of water—preferably from its own Well Water System. A water shortage or failure would play havoc with any production program.

In selecting a Well Water System you would first look to a firm that had a dependable reputation. It should have proven itself over a long period of time. Next, their product should be of unquestionable merit. All of these basic factors and many more are enjoyed by Layne—"The World's Largest Water Producers." The Nation-wide Layne organization has the men, equipment and skill to undertake and promptly complete any size water producing project, anywhere in the United States or possessions.

If you would like to have facts concerning your water supply needs, write to Layne. Their engineers are ready to cooperate. They are specialists in the water producing field. They know water bearing formations, well drilling and pump installation. For bulletins on Layne Well Water Supplies and Turbine Pumps, write

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Memphis, Tenn.

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Layne-Central Co.	Nashville, Tenn.
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Layne-Louisiana Co.	Lake Charles, La.
Layne-New York Co.	Long Island City, N. Y.
Layne-Northwest Co.	Milwaukee, Wis.
Layne-Ohio Co.	Columbus, Ohio.
Layne-Texas Co.	Houston, Texas.
Layne-Western Co.	Kansas City, Mo.
Layne-Western Co. of Minnesota	Minneapolis, Minn.
Layne-Bowler New England Corp.	Boston, Mass.
International Water Supply	London, Ontario, Can.

HIDES AND SKINS

Bull hides advance $\frac{1}{2}$ c—Other hides moving at full ceiling price—Packers sell July calfskins at ceiling prices.

Chicago

PACKER HIDES.—The outstanding feature of what little news has come to light in the packer hide market this week was an advance of $\frac{1}{2}$ c secured by the Association on native and branded bulls, this being the only description at present selling below the ceiling price.

While reported trading so far this week has been confined to a total of 4,800 hides sold by the Association, this is no indication of the actual volume of business transpiring. Quiet sales are indicated in other directions, at full ceiling price of 15c; no quantities are being reported, although volume so far this week is said to be below the recent average, with packers slow to offer the more desirable light average hides.

The Association sold 800 July-Aug. branded steers, involving butt brands and Colorados, at 15c; 3,000 Aug. light native cows at 15c; and 1,000 July-Aug. bulls at $\frac{1}{2}$ c advance, or 13c for native and 12c for branded bulls. Packers had been asking the advance on bulls and have probably secured it since.

The advance on bulls, together with

the fact that Colorados have been moving at the full ceiling price recently, would indicate a rather tight condition of the market in general, but it is difficult to secure any definite details regarding sales, due to the active demand and short supply of desirable light hides.

OUTSIDE SMALL PACKER.—The market is called firm on outside small packer all-weight hides around 14 $\frac{1}{2}$ c, selected, for natives and 14c for brands, for current take-off around 46-47 lb. avge., of reasonably good take-off. Some heavier average lots are quotable $\frac{1}{4}$ c less, while choice extreme light stock is salable up to 15c.

PACIFIC COAST.—The Pacific Coast market is reported to be fairly well sold up to end of July, with last trading at 13 $\frac{1}{2}$ c, flat, for steers and cows, f.o.b. shipping point.

FOREIGN WET SALTED HIDES.—The South American market was active this week, with standard steers moving a shade lower, although reports as to quantities and price were conflicting. A total of 25,000 Argentine frigorifico standard steers were reported early at 86 pesos, equal to 13 $\frac{1}{2}$ c, c.i.f. New York, but according to later reports a total of 38,000 standard steers moved at 86 $\frac{1}{2}$ pesos or about 13 $\frac{1}{2}$ c, or $\frac{1}{4}$ c down

from last week, and all reported going to the United Kingdom. A pack of 5,000 reject steers was also reported at steady price of 83 pesos or about 13c.

COUNTRY HIDES.—The country market is called firm but trading appears to be somewhat limited, due in part to the fact that receipts of all-weights are light at this season. Untrimmed all-weights around 47-48 lb. avge. are readily salable at 12c, flat, del'd Chgo.; offerings are rather difficult to find that basis now but most buyers refuse to pay higher. Heavy cows are salable alone around 11c, flat, trimmed, but steers are hard to sell. Buff weights are salable at 12 $\frac{1}{2}$ c, flat, for trimmed stock, equal to 13 $\frac{1}{2}$ c, selected. Trimmed extremes are reported salable at 13 $\frac{1}{2}$ c, flat, for good lots, or equal to 14 $\frac{1}{2}$ c, selected. Country bulls are moving around 8c, flat. Glues are quotable 9 $\frac{1}{2}$ @10c, top usually asked, flat. All-weight branded hides are reported to have sold recently at 11c, flat, trimmed.

CALFSKINS.—At the close of last week, one packer moved about 50,000 and another 25,000 July calfskins at full ceiling prices, 27c for northern and River point heavies and 23 $\frac{1}{2}$ c for lights; two other smaller July productions are reported to be still intact, with ceiling prices bid.

Collectors are not reporting any sales of Chgo. city calfskins, due to the fact that there are several bidders for anything available; ceiling prices are being

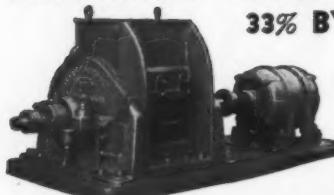
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obtained on quiet sales, or 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities of good take-off salable same basis. Straight countries are quotable 17½@18c, flat, trimmed. Chgo. city light calf and deacons are moving quietly at ceiling price of \$1.43.

KIPSKINS.—Packer kipskins are quotable at full ceiling price of 20c for all grades, northern and southern natives and over-weights and also brands. Last trading was done this basis and, so far, there has been no trading reported on July kips.

Chicago city kipskins are also moving quietly as accumulated at ceiling price of 20c, with nothing being definitely confirmed as to quantities. Straight countries are quotable 15½@16c, flat, trimmed.

All packers moved their July production of regular slunks previous week at steady price of \$1.15; market sold up.

HORSE HIDES.—The market is quoted about unchanged on horsehides but trade is not overly active and some buyers claim they are not working over the inside figures of range. City renderers, with manes and tails, quoted \$6.50@6.60, selected, f.o.b. nearby sections; ordinary trimmed renderers range \$6.20@6.40, del'd Chgo.; mixed city and country lots \$5.75@6.00, Chgo.

SHEEPSKINS.—Dry pelts are more or less nominal at 23½@24½c per lb., del'd Chgo. There is still a good demand for any offerings of packer shearlings,

and production has tapered off sharply. One house sold two cars this week at steady prices of \$1.75 for No. 1's, \$1.30 for No. 2's and 85c for No. 3's; there is talk of the possibility of securing 5c more for the No. 1's and No. 2's but nothing definitely confirmed. Pickled skins last sold at \$7.00 per doz. for straight run of packer production; while some are reported available at this figure, others ask 25@50c more and intimate that better than \$7.00 has been realized but confirmation has been lacking. Packer lamb pelts are usually quoted around \$2.25 per cwt. live weight basis; there has been some recent quiet trading by mid-west packers and around this figure was said to have been obtained, with western lambs included. Some quote straight northern natives at \$2.00@2.20 per cwt. live weight basis. Outside small packer pelts are reported selling around \$1.55@1.65 each.

New York

PACKER HIDES.—Colorados sold this week in the New York market at full ceiling price, or ¼c up, in line with trading previous week in the western market. One New York packer sold 1,000 native steers, 1,800 butt brands and 3,000 Colorados; another sold 2,200 native steers and 3,500 Colorados, all July take-off, at full ceiling price of 15c. One packer holds a few May brands, also June brands, and whole July production; otherwise market is sold up to end of July.

CALFSKINS.—There has been some further quiet trading by collectors in the eastern market; while details as to quantities and grades are not given, full ceiling prices were realized, as follows: 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. No further trading has been noted by packers but market quotable at ceiling prices: 5-7's at \$1.80, 7-9's at \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during May, 1941, are shown below:

IMPORTS

	Pounds	Value
Cattle hides, dry.....	3,127,497	\$ 326,415
wet.....	32,199,434	3,085,216
Kipakins, dry.....	1,083,433	137,574
wet.....	250,802	35,760
Calfskins, dry.....	282,885	29,389
wet.....	381,830	68,926
Sheep and lamb skins		
dry and green & woolled.	2,463,258	389,478
pickled, fleathers, skivers.	5,634,825	769,907
Sheep and lamb slats, dry.....	690,915	147,905
Buffalo hides, dry and wet.....	314,942	30,003
Indian buffalo hides,		
dry and wet.....	180,519	26,832
Horse, colt and ass skins		
dry.....	113,829	6,682
wet.....	1,646,983	127,090
Goat and kid skins, dry.....	7,028,636	1,598,759
wet.....	174,680	22,358
Kangaroo and wallaby.....	21,834	13,217
Deer and elk skins.....	223,669	59,703
Reptile skins (pieces).....	140,392	91,254
Shark skins.....	13,843	2,059
Other fish skins.....	171,000	3,895
Seal skins, not fur.....	163,734	5,497
Other hides and skins (pieces).....	119,545	152,725

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that last ship-
ment of
stockinette?
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Why wait when you can get
the size and weight of stock-
inette you desire from the
Dubledge People? Delay in
deliveries is costly... come to
us for the same prompt and
satisfactory service hundreds
of other packers are receiving
daily. Write today.

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Colerain, Alfred and Cook Streets, Cincinnati, Ohio
STOCKINETTES • DUBLEGE BEEF SHROUDS • INDUSTRIAL FABRICS

MAX SALZMAN, INC.

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CLEANERS OF HOG AND SHEEP CASINGS

FOREIGN AGENTS WANTED!



STANGE'S C. O. S. SEASONINGS give your products an appetizing goodness that your customers will find hard to resist. Always uniform in blend, seasoning power and strength, Stange Seasonings take all the guesswork out of seasoning, give superior flavor always. The Stange Chef is at your service... send for liberal working samples today!

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Western Branches: 923 E. 3rd St., Los Angeles • 1250 Sansome St., San Francisco

MEAT IMPORTS AT NEW YORK

Imports for the period July 31 to Aug. 6, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	36,599
	Canned brisket beef	4,800
	Canned corned beef hash	12,648
	Bolled beef in tins	1,800
Brazil	Tinned beef extract	10,800
	Pork paste in tins	5,832
	Pork tongues in tins	180
	Pork loins in tins	210
Canada	Fresh chilled ham	22,203
	Fresh chilled calf livers	60
	Fresh chilled beef livers	666
	Fresh frozen ham	53,770
	Cooked canned ham	33,804
	Cooked pork shoulder picnics	363
Cuba	4,350 quarters fresh chilled beef	637,959
	Fresh chilled beef cuts	263,354
	Fresh frozen head meat	1,778
	Fresh frozen hearts	4,176
	Fresh frozen tongues	3,122
	Canned beef	108
	Fresh frozen kidneys	501
Paraguay	Canned corned beef	288,000

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 9:

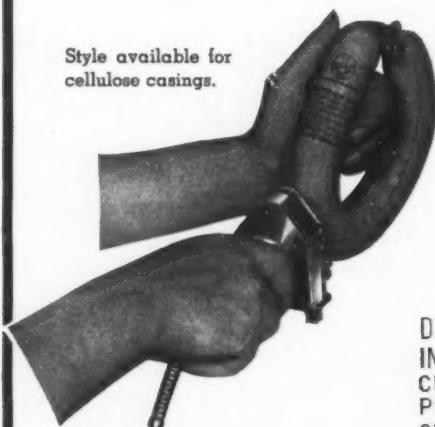
At 20 markets:	Cattle	Hogs	Sheep
Week ended Aug. 9	198,000	302,000	239,000
Previous week	206,000	304,000	268,000
1940	186,000	317,000	210,000
1939	194,000	282,000	290,000
1938	210,000	303,000	325,000

At 11 markets:	Hogs
Week ended Aug. 9	235,000
Previous week	246,000
1940	271,000
1939	239,000
1938	245,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Aug. 9	140,000	215,000	165,000
Previous week	144,000	210,000	172,000
1940	128,000	217,000	123,000
1939	143,000	196,000	187,000
1938	145,000	196,000	185,000

DON'T DELAY!

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Meet the new B. A. I. ingredient labeling requirements effectively and economically with Great Lakes Branders. Branders are light in weight and easy to use. Electric heating dries ink immediately . . . produces a clear, legible brand with all words sharp and easily read. Interchangeable ingredient lists can

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Delay in announcement of FSCC awards on pork and lard, usually released Friday morning, caused some uncertainty early today, and engendered a somewhat cautious attitude among provision buyers and proved depressing to lard futures. Chicago hog market was firm, with top at \$11.70.

Cottonseed Oil

Valley and Southeast crude were quoted at 10 1/2@10%e; Texas, common points, 10 1/2@10%e, and Dallas, 10%e.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 11.88@11.94; Oct. 11.68@11.75; Dec. 11.59@11.60 sales; Jan. 11.60@11.65; Mar. 11.64 sales; 40 lots.

CHICAGO MID-MONTH STOCKS

Total lard stock at Chicago at the close of trade on August 14 amounted to 184,606,005 lbs. against 192,016,062 lbs. at the end of July. D. S. clear belly stocks at mid-August were 17,806,400 lbs. compared with 15,116,394 lbs. on July 31.



DRIED SKIM MILK ADDED
INGREDIENTS: BEEF, BEEF
CHEEKS, PORK, BEEF TRIPE,
PORK FAT, WATER, DRIED
SKIM MILK, SALT, SUGAR.
FLAVORINGS, SODIUM
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be set up in a few minutes and interlocked into a brand as rigid and secure as a solid die. We urge immediate action to enable you to meet B. A. I. requirements by October 1st . . . write for details today!

GREAT LAKES STAMP & MFG. CO.
2500 IRVING PARK BLVD. • CHICAGO, ILLINOIS

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 15, 1941:

PACKER HIDES		Prev. week	Cor. week, 1940
Week ended Aug. 15			
Hvy. nat. stra.	@15	@15	@10%
Hvy. Tex. stra.	@15	@15	@ 3%
Hvy. butt brnd'd stra.	@15	@15	@ 9%
Hvy. Col. stra.	@15	@15	@ 8%
Ex-light Tex. stra.	@15	@15	@ 1%
Brnd'd cows...	@15	@15	@ 1%
Hvy. nat. cows	@15	@15	@ 10%
Lt. nat. cows	@15	@15	10
Nat. bulls...	@13	@12 1/2	6 1/2
Brnd'd bulls...	@12	@11 1/2	6 1/2
Calfskins ...	23 1/4@27	23 1/4@27	17
Kips, nat.	@20	@20	@18
Kips, ov-wt.	@20	@20	@18%
Kips, brnd'd	@20	@20	@15
Slunks, reg. ...	@1.15	@1.15	@15
Slunks, hrs. ...	@65	@65	45

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	14 1/4@14 1/4	14 1/4@14 1/4	8 1/2@ 9 1/2
Branded	13 1/2@13 1/2	13 1/2@13 1/2	8 @ 8 1/2
Nat. bulls...	11 @11 1/2	10 1/2@11 1/2	6 1/2@ 7 1/2
Brnd'd bulls...	10 @10 1/2	10 @10 1/2	6 @ 6 1/2
Calfskins ...	20 1/2@22	20 1/2@22	12 @16 1/2
Kips...	@20	@20	@16 @16 1/2
Slunks, reg. ...	@1.00n	@1.00n	@1.00n
Slunks, hrs. ...	@65n	@65n	45n

COUNTRY HIDES

Hvy. steers...	10 1/2@11	10 1/2@11	5 1/2@ 5 1/2
Hvy. cows ...	@11	@11	5 1/2@ 5 1/2
Bulls...	@13 1/2	@13 1/2	6 @ 6
Extremes ...	@14 1/2	14 1/2@14 1/2	9 1/2@10
Bulls ...	8	7 1/2@7 1/2	6 @ 6
Calfskins ...	17 1/2@18	@17 1/2	11
Kipskins ...	15 1/2@16	15 1/2@16	10 1/2@11
Horsehides ...	5.75@6.60	5.75@6.60	4.25@5.00

SHEEPSKINS

Pkr. shearlgs...	1.75@1.80	1.75@1.80	1.30@1.35
Dry pelts ...	23 1/2@24 1/2	24@25	18 @19

NEW YORK HIDE FUTURES

Closing Prices

Monday, Aug. 11.—Sept. 14.45@14.49; Dec. 14.50@14.54; Mar. 14.51@14.56; June 14.53 n; 8 lots; 4@5 lower.

Tuesday, Aug. 12.—Sept. 14.35@14.40; Dec. 14.45@14.49; Mar. 14.45@14.54; June 14.47 n; 14 lots; 5@10 lower.

Wednesday, Aug. 13.—Sept. 14.30@14.34; Dec. 14.40@14.44; Mar. 14.38@14.45; June 14.40 n; 8 lots; 5@7 lower.

Thursday, Aug. 14.—Sept. 14.30@14.40; Dec. 14.40@14.45; Mar. 14.38@14.53; June 14.40 n; 27 lots; unchanged.

Friday, Aug. 15.—Sept. 14.38@14.48; Dec. 14.48; Mar. 14.50n; June 14.48n; 36 lots; 8@12 higher.

CHICAGO COTTON OIL

Closing Prices

Monday, Aug. 11.—Sept. 11.96; Oct. 11.65; Dec. 11.66; Jan. 11.65; all n; cash 12.26 n.

Tuesday, Aug. 12.—Sept. 11.80; Oct. 11.51; Dec. 11.47; Jan. 11.52; all n; cash 12.20 n.

Wednesday, Aug. 13.—B.P.S. Sept. 11.90; Oct. 11.62; Dec. 11.58; Jan. 11.60; all n; cash 12.20 n.

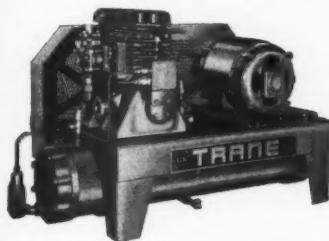
Thursday, Aug. 14.—Sept. 11.80; Oct. 11.50; Dec. 11.45; Jan. 11.45; all n; cash 12.10 n.

Friday, Aug. 15.—Sept. 11.85; Oct. 11.60; Dec. 11.55; Jan. 11.51; all bid.

NEW EQUIPMENT and Supplies

RECIPROCATING COMPRESSORS

A complete and flexible line of reciprocating compressors to meet all requirements has been announced by the Trane Co., La Crosse, Wis. Available in



ten sizes in a broad capacity range of 3 to 50 tons are type B reciprocating compressors which discharge the compressed refrigerant gas to a separate condenser, and type C reciprocating compressors complete with a water cooling shell and coil condenser.

Dual compressors are offered in the same two types for capacities of 30, 40 and 50 tons of refrigeration. The C model includes the condenser tank while the B model is mounted on a base without tank.

The compressor body is a pressure-tight, gray iron casting which is tested hydrostatically to withstand pressures far exceeding those encountered in normal service. Crank-case and cylinder block are in one piece to insure true machining as well as perfect concentricity and alignment.

Valve plate is made of a heavy electric furnace iron ground to a satin finish and can be removed for service and maintenance. Valves include a spring and disc retainer to permit positive action. This retainer is not dowelled or held in place by any conventional heating devices. Suction manifold is a heavy cast iron chamber which is said to be efficient in returning oil to the crank-case and provides a suction screen of large area.

Forced feed lubrication is used on all units of 10-ton capacity and larger. The splash system lubricates all bearing steels and cylinder walls on the smaller units. Pressure switches are adjustable for high pressure and low pressure cut-out points. Pressure relief valves are also included.

The condenser which is a part of the Model C Trane reciprocating compressor is of the shell and finned coil type. The condenser coils are cleanable, while the water box, which is both cleanable and removable, permits the use of varying water temperatures and quantities through utilization of different distribution arrangements.

REDUCES COAL COSTS

Possible coal shortages and rising fuel costs are business factors to be considered by all meat packers and sausage manufacturers. Therefore, description of a spreader stoker manufactured by Combustion Engineering Co., Inc., which is said to burn coals of more widely varying characteristics than any other type of stoker equipment, is especially appropriate. Combining the advantages of stoker and pulverized firing, the unit is particularly suitable for utilizing grades of coal which are low priced because of poor quality or fine sizing.

The spreader stoker is designed for reliable, low cost operation and is adaptable to limited space. The entire driving and feeding mechanism is accessible on the stoker front and extends into the boiler room less than two feet. In addition to burning all grades of bituminous coal, this stoker is applicable to all types of boilers.

Coal enters the feeder from a large welded steel hopper. The coal feed is of the rotary type, said to be most satisfactory because of its quietness, accessibility and more uniform feeding of wet or frozen coal, as well as because it prevents oversize lumps from reaching the distributor blades. Feeder drive parts, including the drive chains and gears, are either drip- or splash-lubricated and are fully enclosed and protected from dust in oil-tight covers. The roller bearings of the feeder are protected from dust and may be lubricated conveniently from the front of the unit.

Rotary feeder is driven by a steel ratchet wheel with two pairs of pawls, the engaging ends of which are set a half-tooth apart. This is said to double the sensitivity of the feeder adjustment and provide more uniform feeding. Rotary design also simplifies the connection to standard automatic regulator equipment which operates over the full ten to one range without manual readjustment. A lever on the stoker front provides for either manual or automatic control.

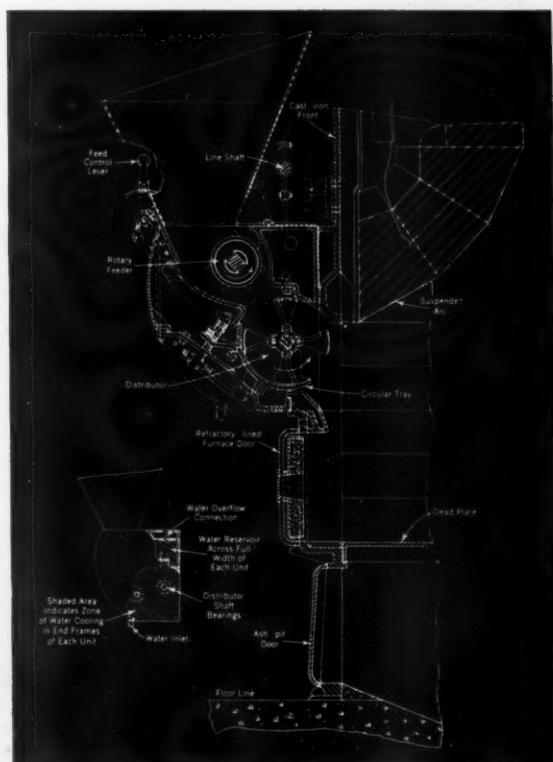
Coal distributor or spreader is located directly below the feeder and is an assembly of blades mounted in four rows 90 degs. apart and parallel to shaft axis.

Blades are arranged so that alternate rows throw the fuel toward the right and left; cross-firing provides uniform distribution on the grate. Alloy steel is used in the blades to resist wear and oxidation. Spreader assembly rotates with tips of the blades just clearing the circular tray into which the coal falls after passing the feeder.

Spreader stoker can be furnished with stationary or dumping grates. Dumping type grates are operated by hand levers or by pressure cylinders using air or steam. Grate supports consist of heavy castings which are protected from heat and the grate surface is composed of small, ribbed, self-adjusting castings. These castings overlap at the ends and sides.

ADAPTABLE SPREADER STOKER

The spreader stoker diagrammed below burns coals of widely varying characteristics and works well with low priced fuels. Coal enters hopper at top and is fed into distributor which spreads coal evenly over the grate. Stationary or dumping grates can be used.



Easter Ham Indictment

(Continued from page 11.)

to consumers, in the form of lower prices, the savings thus effected.

However, during a period covering the last five years, the Institute and the defendant packers were alleged to have conspired in the following manner:

The Institute passed resolutions and made recommendations to the effect that meat packers should quote prices on hams for Easter delivery only during the four week period immediately preceding Easter Sunday, and should sell such hams only at the prices quoted during the said period. The defendant meat packers notified the Institute by means of oral and written pledges that they would abide by the resolutions and recommendations of the Institute. The meat packers have adhered to the provisions of the said resolution and recommendations of the Institute and have quoted prices on hams for Easter delivery only during the four-week period and have sold said hams only at prices quoted and determined during the period.

The agreement and concerted action of the defendants, says the indictment, have had the effect of suppressing competition among meat packers in the sale of Easter hams, of preventing wholesalers and retailers of dressed meat from purchasing hams for Easter delivery, except at the places determined, during the four-week period agreed

upon by the defendants, of restricting the individual liberty of trade of wholesalers and retailers, of increasing prices

petitive prices paid to meat packers for Easter hams, all in restraint of trade and commerce in Easter hams.

Among the firms named in the indictment are:

Abraham Bros. Packing Co., Agar Packing & Provision Co., Albany Packing Co., Armour and Company, Baum Packing Co., P. Brennan Co., Carstens Packing Co., Denholm Packing Co., Cudahy Packing Co., Cudahy Bros. Co., Fried & Reineman Packing Co., Geo. A. Hormel & Co., E. Kahn's Sons Co., Kingan & Co., Lake Erie Provision Co., Oscar Mayer & Co., John Morrell & Co., Nuckolls Packing Co., Rath Packing Co., Swift & Company, Tovrea Packing Co. and Wilson & Co.

Among the proprietors and partners indicted are those of:

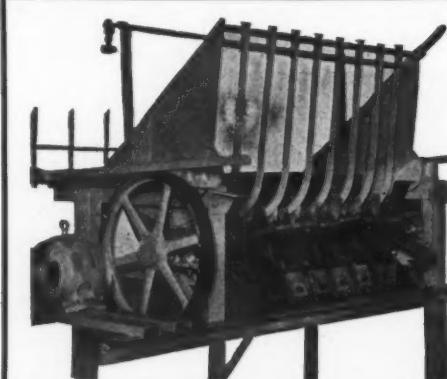
Emge & Sons, Pepper Packing & Provision Co., Schlesser Bros. and Winchester Packing Co.

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of June:

	June, '41	June, '40	6 mos. '41
	Ibs.	Ibs.	Ibs.
Beef	144,507	30,216	460,462
Bacon and ham	2,297	48,503	119,003
Pork	1,008,834	1,289,963	2,402,486
Mutton and lamb	359,825	127,014	1,908,486
Canned beef	466,325	891,769	3,269,000
Other canned meat	10,844	11,983	30,200
Lard	1,148	1,520
Lard compound	22,730	59,962

paid to meat packers for Easter hams and of determining and fixing, by agreement among the defendants, non-com-



"BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

The same principle of cleaning is built into the "BABY BOSS" Dehairer and makes its operation as effective as the largest size machine.

Be wise and use the "Boss" for

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Imported Sausage Casings
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Rath Pack-
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and partners

PORTS

ada during

'40 6 mos., '41
lbs.
216 460,492
218 1,526
219 119,065
2903 2,462,488
214 1,306,488
769 3,266,986

983 30,268

... 1,526

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icago, Ill.

ust 16, 1941

Steam & Power

(Continued from page 14.)

Before the new steam and power generating equipment was installed, the Peet ammonia compressors were operated with purchased power. Two steam-driven ammonia compressors were installed to provide the most advantageous heat balance under the by-product power setup. One of these operates on 60-lb. steam extracted from the turbine and the other receives steam at boiler pressure.

If the compressors had been operated with electric motors during 1940, it would have been necessary to buy 640,000 kw.h. in addition to the 915,000 kw.h. used. This purchased power (at 15c per kw.h.) would have cost the company \$9,600.

A total of 12,800,000 lbs. of steam was required to do the work of 640,000 kw.h. of purchased power. This quantity of steam at the throttle of the ammonia compressor steam engines cost not more than \$3,800 at the rate of 30c per 1,000 lbs. Assuming that overhead and other costs for the steam engines were approximately equal to the same expenses for electric prime movers, Peet's refrigeration power cost was approximately \$5,800 lower than it would have been if the new power plant had not been constructed.

Operation of the Peet by-product power plant has never been interrupted since its start, although electrical storms or other causes sometimes cut off the power supply of plants which buy their electricity. The equipment in use has the capacity to respond to the sudden and heavy overloads which occur in the packinghouse.

The plant was designed and the installation of the equipment supervised by George B. Mulloy, Chicago.

FIRE DANGER ON INCREASE

"We believe that under present industrial conditions, with production on the upward curve, there is further need for tightening our defenses against fire," states the National Fire Protection Association in announcing the annual ob-

servance of Fire Prevention week October 5 to 11. "The fire record shows that the incidence of fire increases as production increases. . . .

"With defense the paramount issue in every American's mind, it is fire which threatens our internal security more than any other destructive agency. Not only must we continue to contend with fires originating from carelessness, which losses involve some 10,000 lives and \$300 million annually, but also we must now take into consideration war incendiaryism—sabotage and incendiary bombs."

ARMY ASKS MEAT BIDS

On August 11, the Chicago Quartermaster Depot asked for bids on 756,300 lbs. of "defense" bacon, Type I, Grade 1, 1,731,000 lbs. of smoked "defense" ham, Type I or Type II, approximately 1,500,000 lbs. of fresh frozen boneless beef, 32,904 cans of dried sliced beef in No. 1 enamel-lined cans (net weight 7 oz.), packed 24 to the case and 13,980 cans of 6 lbs. net weight, packed 12 cans to the case, 141,096 tins of corned beef hash, Type II, in 24-oz. net cans, packed 12 or 24 tins to the case, 2,124 cans of pork luncheon meat in 6-lb. net weight sandwich type cans, packed 12 to the case, and 166,080 cans of meat and vegetable stew for the new Type C emergency field ration.

LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during June, 1941, was 14.05 lbs., compared with 14.55 lbs. in May, 1941, and 12.99 lbs. in June, 1940. These yields represent 34.79 lbs. per animal in June, 1941, compared with 34.82 lbs. in May, and 31.34 lbs. per animal in June, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 115,719,000 lbs. in June, 1941; 139,714,000 lbs. in May, and 121,511,000 lbs. in June, 1940. Lard rendered during June, 1941, includes 13,047,000 lbs. of rendered pork fat.

MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant!



H. J. MAYER & SONS CO.
519-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

The National Provisioner—August 16, 1941

HOG WEIGHTS AND COSTS

Average weights of barrows and gilts at six leading markets during July were heavier than in the same month last year, with the exception of St. Louis, where the average weight was identical with a year earlier. At Kansas City, East St. Louis, St. Joseph and St. Paul, the average weights of barrows and gilts were heavier than in June and the Chicago weight was the same as last month. The average weight of barrows and gilts at Omaha was 2 lbs. lighter than in June.

Average weights of sows were considerably heavier at all six markets during July compared with July, 1940. Compared with June, 1941, the average weights of sows in July were lower at Chicago, Kansas City, Omaha, St. Joseph and St. Paul, and were the same as in June at East St. Louis.

Average prices for barrows and gilts in July were from \$4.69 to \$4.88 higher than a year earlier. Compared with June, average prices of barrows and gilts in July were from 92c to \$1.28 higher. Average prices of sows in July were from \$4.77 to \$4.97 above prices a year earlier, and were from 26c to 78c higher than during June.

U. S. Agricultural Marketing Service reports July average weights and prices as follows:

	BARROWS AND GILTS		SOWS	
	July 1941	July 1940	July 1941	July 1940
	lbs.	lbs.	lbs.	lbs.
Chicago	246	232	379	354
Kansas City	231	225	397	368
Omaha	247	232	361	329
National Stock Yards	215	215	371	367
St. Joseph	226	211	385	351
St. Paul	242	229	348	335

Average prices for these classes at the six western markets during July:

	BARROWS AND GILTS		SOWS	
	July 1941	July 1940	July 1941	July 1940
	\$	lbs.	\$	lbs.
Chicago	\$11.13	6.31	\$9.88	5.11
Kansas City	10.88	6.00	9.52	4.62
Omaha	10.71	5.84	9.68	4.85
National Stock Yards	11.19	6.31	9.60	4.96
St. Joseph	10.88	6.12	9.68	4.71
St. Paul	10.65	5.96	9.71	4.86

Average weights of hogs at western markets during July:

	July 1941	July 1940
Denver	.252	.238
Wichita	.221	.204

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LIVESTOCK MARKETS

Weekly Review

July Kill Tops 1940; Hog Slaughter Down

TOTAL number of livestock slaughtered under federal inspection during July was slightly in excess of the total for a year earlier, but July kill was smaller than in June, 1941. Slaughter of all classes of meat animals during July totaled 5,986,927 head compared with 6,021,124 in June, and 5,945,574 in July, 1940.

Volume of slaughter of cattle, calves and sheep exceeded June, while hog slaughter showed a decline. Cattle slaughter at 967,531 head was 12 per cent over June; calf slaughter at 445,023 head increased 1 per cent; and sheep and lamb slaughter at 1,568,689 head increased 14 per cent. Hog slaughter declined 10 per cent compared with June, and totaled 3,005,684 head.

Compared with July, 1940, cattle slaughter was 18 per cent greater and sheep and lamb slaughter was 8 per cent higher. Calf slaughter was 3 per cent smaller and the July hog kill 7 per cent under a year earlier.

Slaughter for the first seven months of this year, compared with 1940, showed increases in cattle, calves and sheep and lambs, and a decrease for hogs. Cattle slaughter in the seven months totaled 5,909,442 head—a 10 per cent gain over 1940; calves, totaling 3,131,758 head, showed a 1 per cent increase; hog kill at 26,318,656 head was 7 per cent smaller, and sheep and lamb kill of 10,358,444 head was 6 per cent greater.

Hogs processed under federal inspection during the first nine months of the packer fiscal year totaled 37,800,000 head compared with 37,891,000 head in the like period in 1939-40. At the end of last month aggregate hog slaughter

for 1940-41 was still in excess of the preceding year, due to heavy slaughter last fall, but the lighter volume of recent months has offset earlier gains.

Inspected slaughter in July, compared with June and July, 1940 kill:

	July 1941	June 1941	July 1940
Cattle	967,531	867,141	821,795
Calves	445,023	439,832	437,347
Hogs	3,005,684	3,336,062	3,218,964
Sheep	1,568,689	1,378,099	1,447,528

Number of animals processed under federal inspection during July, compared with July totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

JULY SLAUGHTER

	1941	1940	5-yr. av.
Cattle	5,909,442	5,392,975	5,502,135
Calves	3,131,758	3,109,211	3,327,406
Hogs	26,318,656	28,219,678	21,431,888
Sheep	10,358,444	9,776,828	9,804,942

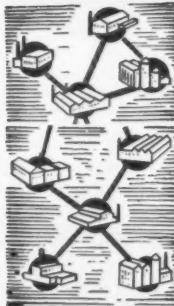
Total slaughter during the first seven months of 1941, compared with the corresponding periods in 1940 and the five-year average:

	1941	1940	5-yr. av.
Cattle	5,909,442	5,392,975	5,502,135
Calves	3,131,758	3,109,211	3,327,406
Hogs	26,318,656	28,219,678	21,431,888
Sheep	10,358,444	9,776,828	9,804,942

Hogs processed under federal inspection during the first nine months of the packer fiscal year, with comparisons (000 omitted):

	1940- 1941	1939- 1940	1938- 1939	1937- 1938
November	5,419	4,437	3,912	3,295
December	6,033	5,296	4,846	3,836
January	4,517	5,355	4,443	2,201
February	3,725	4,277	2,890	2,833
March	3,904	3,981	3,229	2,610
April	3,807	3,610	2,931	2,462
May	4,023	3,890	3,416	2,585
June	3,336	3,886	3,185	2,533
July	3,006	3,219	2,778	2,254
Total	37,800	37,891	30,731	26,731

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Cattle on Feed Near Record on August 1

SEVENTEEN per cent more cattle were on feed for market in the 11 Corn Belt states on August 1 this year than a year earlier, according to the report of the U. S. Department of Agriculture on the August cattle feeding situation. The relative increase over the number on feed August 1, 1940, was the largest shown in reports going back to 1928.

The department says that the actual number of cattle on feed this year was undoubtedly the largest since the beginning of the drought period in 1934, and was probably among the largest for this date for all years.

Increased numbers on feed are shown for all states, ranging from 6 and 5 per cent in Ohio and Kansas, respectively, to 25 per cent in Iowa and Nebraska, and 35 per cent in South Dakota. The increase in the eastern Corn Belt is 11 per cent and in the western Corn Belt 21 per cent. On April 1 the increase over 1940 was estimated at 16 per cent and on January 1 at 11 per cent.

Reports received by the Agricultural Marketing Service from Corn Belt feeders indicate that most of the increase in the number of cattle on feed is in relatively longfed cattle—cattle which have been on feed over seven months, or since before January 1.

These reports show that about 40 per cent of the cattle on feed August 1 this year had been on feed over seven months compared with about 31 per cent on the same date last year; that about 33 per cent had been on feed from four to seven months this year as against 29 per cent last year; and that the number of cattle on feed less than four months was only 26 per cent this

year compared with 40 per cent last year.

These reports check fairly well with those received from cattle feeders earlier in the year. January reports showed that feeder calves made up a larger proportion of the cattle on feed than a year earlier, and most feeder calves are fed beyond August 1. April reports showed that a larger proportion of the cattle on feed April 1 would be marketed after July 1 than in 1940.

Shipments of stocker and feeder cattle into the Corn Belt, both from stock yards and direct, dropped off somewhat in the second quarter from the first quarter's record size. However, second quarter shipments into the Corn Belt states through stock yards were the largest since 1930. The total of all shipments during the first half of 1941 was probably the largest for any year.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., August 14, 1941.—At 19 concentration yards and 11 packing plants in Iowa and Minnesota hog trading was more active this week, than last, with prices little changed, but in spots slightly higher and lower.

Hogs, good to choice:

180-180 lb.	\$10.00@10.90
180-240 lb.	10.90@11.00
240-270 lb.	10.55@10.85
270-300 lb.	10.55@10.85
300-330 lb.	10.15@10.45
330-360 lb.	9.95@10.25

Sows:

330 lbs. down	\$ 9.75 @ 9.95
330-400 lb.	9.40@ 9.90
400-500 lb.	9.05@ 9.55

Receipts of hogs at Corn Belt markets for week ended Aug. 14, 1941:

	This week	Last week
Friday, Aug. 8	12,200	21,000
Saturday, Aug. 9	19,200	17,700
Monday, Aug. 11	35,000	26,800
Tuesday, Aug. 12	17,800	23,700
Wednesday, Aug. 13	22,900	25,800
Thursday, Aug. 14	19,300	20,600

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 12, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:

Steers, common	unquoted
Cows, medium	\$7.50@8.25
Cows, cutter and common	6.25@7.25
Bulls, good	8.50@9.00
Bulls, medium	7.50@8.25
Bulls, cutter to common	6.50@7.25

CALVES:

Weaners, good and choice	\$12.25@14.00
Weaners, common and medium	9.50@11.50
Weaners, culs	7.00@ 9.00

HOGS:

Hogs, good and choice, 190-lb.	\$11.85
Lambs, medium and good, 68-72-lb.	\$11.75

Receipts of salable livestock at Jersey City public market for the week ended with August 9:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,488	2,279	258	4,682
Total, with directs.....	6,017	13,374	15,133	38,591
Previous week:				
Salable receipts.......	2,010	1,867	183	5,515
Total with directs.....	6,311	12,855	14,689	38,076

*Including hogs at 41st street.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, August 14, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STEK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:					
120-140 lbs.	\$10.00@10.50	\$10.00@10.60	\$10.40@10.90	\$10.40@10.90	\$10.25@10.85
140-160 lbs.	10.25@11.15	10.50@11.15	10.75@11.25	10.70@11.15	10.75@11.30
160-180 lbs.	10.85@11.45	11.00@11.45	11.25@11.45	11.20@11.35	11.20@11.30
180-200 lbs.	11.15@11.55	11.35@11.55	11.00@11.35	11.15@11.35	11.20@11.35
200-220 lbs.	11.40@11.55	11.40@11.55	11.25@11.35	11.00@11.20	11.10@11.30
220-240 lbs.	11.30@11.50	11.30@11.50	11.15@11.35	11.00@11.20	11.10@11.30
240-270 lbs.	10.85@11.40	11.00@11.45	10.85@11.25	10.85@11.10	10.80@11.20
270-300 lbs.	10.60@11.00	10.50@11.15	10.65@11.05	10.45@11.05	10.40@11.75
300-330 lbs.	10.40@10.70	10.40@10.65	10.50@10.75	10.40@10.65	10.25@10.60
330-360 lbs.	10.35@10.55	10.30@10.50	10.40@10.60	10.25@10.45	10.20@10.50

Medium:

160-220 lbs.	10.75@11.25	10.75@11.25	10.25@10.85	10.60@11.15	10.25@11.10
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SOWS:

Good and choice:					
270-300 lbs.	10.30@10.40	10.30@10.40	10.00@10.25	9.85@10.00	9.95@10.00
300-330 lbs.	10.15@10.35	10.30@10.40	9.90@10.10	9.85@10.00	9.90@10.00
330-360 lbs.	10.00@10.25	10.10@10.35	9.75@10.10	9.75@ 9.90	9.80@10.00

Good:

360-400 lbs.	9.75@10.10	9.90@10.20	9.60@ 9.90	9.65@ 9.85	9.65@ 9.90
400-450 lbs.	9.40@ 9.85	9.75@10.00	9.40@ 9.85	9.45@ 9.75	9.50@ 9.80
450-500 lbs.	9.15@ 9.60	9.60@ 9.85	9.35@ 9.50	9.25@ 9.60	9.45@ 9.65

Medium:

250-300 lbs.	8.75@ 9.60	9.00@ 9.90	9.25@ 9.75	9.00@ 9.90	9.25@ 9.90
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.50@10.00	9.50@10.10
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.25@12.75	11.75@12.50	11.65@12.40	12.00@12.75	11.50@12.50
900-1100 lbs.	12.00@12.75	11.75@12.50	11.65@12.40	12.00@12.75	11.50@12.50
1100-1300 lbs.	11.75@12.75	11.50@12.50	11.35@12.40	11.50@12.50	11.50@12.25
1300-1500 lbs.	11.50@12.50	11.00@12.00	11.25@12.25	11.00@12.00	11.00@12.00

STEERS, good:

750-900 lbs.	11.50@12.25	11.00@11.75	11.00@11.65	11.00@12.00	10.75@11.50
900-1100 lbs.	11.00@12.00	10.75@11.75	10.75@11.65	11.00@12.00	10.75@11.50
1100-1300 lbs.	11.00@11.75	11.00@11.75	10.75@11.50	11.00@12.00	10.50@11.50
1300-1500 lbs.	10.75@11.50	10.75@11.50	10.50@11.50	10.75@11.50	10.25@11.25

STEERS, medium:

750-1100 lbs.	9.00@11.00	9.50@11.00	9.50@11.00	9.50@11.00	9.50@10.75
1100-1300 lbs.	9.00@11.00	9.50@11.00	9.50@10.75	9.50@11.00	9.00@10.50

STEERS, common:

750-1100 lbs.	7.50@ 9.00	8.00@ 9.50	8.00@ 9.50	7.75@ 9.50	7.75@ 9.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.75@12.50	11.75@12.50	11.25@12.00	12.00@12.75	11.25@12.25
Good, 500-700 lbs.	10.50@11.75	10.50@11.75	10.25@11.25	10.75@12.00	10.50@11.25

HEIFERS:

Choice, 750-900 lbs.	11.75@12.50	11.50@12.25	11.25@12.00	12.00@12.75	11.00@12.25
Good, 750-900 lbs.	10.75@11.75	10.50@11.75	10.25@11.25	10.75@12.00	10.25@11.00
Medium, 500-900 lbs.	8.50@10.75	9.00@10.75	8.50@10.50	8.50@10.75	8.75@10.25
Common, 500-900 lbs.	7.00@ 8.50	7.50@ 8.50	7.00@ 8.50	7.25@ 8.50	7.50@ 8.75

COWS, all weights:

Good	8.00@ 9.25	7.75@ 8.50	8.00@ 8.60	8.00@ 8.75	8.00@ 8.75
Medium	7.25@ 8.00	7.25@ 8.00	7.50@ 8.00	7.25@ 8.00	7.00@ 8.00
Cutter and common	6.00@ 7.25	6.25@ 7.25	6.00@ 7.50	5.75@ 7.25	6.00@ 7.00
Canner	5.00@ 6.00	4.75@ 6.25	4.50@ 6.00	4.75@ 6.75	5.25@ 6.00

BULLS (Yds. Excl.), all weights:

Beef, good	8.65@ 9.25	8.00@ 8.25	8.75@ 9.15	8.25@ 8.50	8.50@ 8.90
Sausage, good	8.90@ 9.40	8.00@ 8.25</td			

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 9, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,342 hogs; Swift & Company, 1,086 hogs; Wilson & Co., 6,034 hogs; Western Packing Co., Inc., 1,701 hogs; Agar Packing Co., 6,051 hogs; Shippers, 6,050 hogs; Others, 25,913 hogs.

Total: 33,942 cattle; 3,328 calves; 49,127 hogs; 14,484 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,521	410	3,165	4,813
Cudahy Pkg. Co.	2,598	660	2,152	2,800
Swift & Company	2,104	511	2,266	2,610
Wilson & Co.	2,261	758	2,044	3,770
Ind. Pkg. Co.	400
Kornblum Pkg. Co.	1,089
Shippers	4,220	129	770	270
Others	1,128	77	457	70
Total	16,721	2,572	11,254	15,333

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,245	5,511	3,914
Cudahy Pkg. Co.	4,107	3,972	5,128
Swift & Company	3,697	9,057	2,788
Wilson & Co.	1,610	2,050	2,120
Others	3,010
Total	17,050	cattle and calves	23,259	hogs;
13,955 sheep				

Cattle and calves: Eagle Pkg. Co., 20; Grt. Omaha, 109; Geo. Hoffman, 49; Lewis Pkg. Co., 542; Nebr. Bf. Co., 637; Omaha Pkg. Co., 172; John Roth, 98; So. Omaha Pkg. Co., 360; Lincoln Pkg. Co., 116.

Total: 17,050 cattle and calves; 23,259 hogs; 13,955 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,724	2,180	5,354	7,181
Swift & Company	3,025	3,175	4,149	8,018
Hunter Pkg. Company	1,050	2	5,596	811
Hill Pkg. Company	2	2,197
Krey Pkg. Company	2,294
Laclede Pkg. Company	2,190
Sieloff Pkg. Co.	3,385	1,514	14,501	3,862
Shippers	2,968	156	2,294	412
Total	16,156	7,027	41,575	19,734

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,256	450	5,603	7,059
Armour and Company	2,749	442	5,430	3,463
Others	1,420	31	718	1,160
Total	6,425	903	11,751	11,682

Not including 733 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,721	45	5,421	1,768
Armour and Company	2,577	57	5,780	1,945
Swift & Company	2,304	47	3,049	1,189
Shippers	3,580	17	5,200	1,762
Others	236	6	90
Total	11,393	172	19,486	6,664

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,454	871	1,826	1,448
Wilson & Co.	2,671	1,147	1,805	1,491
Others	266	38	1,141
Total	5,331	2,054	4,772	2,959

Not including 62 cattle and 723 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,711	617	3,115	2,306
Wichita D. B. Co.	18	98
Dunn-Ostertag	109	437
Fred W. Dold	143	171
Sunflower Pkg. Co.	30	171
Pioneer Cattle Co.	143
Excel Pkg. Co.	364
Others	2,500	400	668
Total	5,027	617	4,221	3,004

Not including 978 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,172	84	1,358	6,950
Swift & Company	1,326	219	1,208	5,097
Cudahy Pkg. Co.	848	10	974	2,456
Others	1,595	148	1,156	8,159
Total	4,941	461	4,691	22,662

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,051	1,235	8,039	2,261
Swift & Company	3,153	810	1,327	3,098
Blue Bonnet Pkg. Co.	205	63	987
City Pkg. Co.	234	7	669
Rosenthal Pkg. Co.	21	3	3
Total	6,664	2,218	8,025	5,859

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,427	1,406	8,069	5,049
Gudahy Pkg. Co.	968	1,047	1,227
M. Riffkin & Son	621	19
Swift & Company	4,484	2,106	10,929	7,084
Others	4,065	973	6,014	5,123
Total	12,550	5,551	25,002	18,493

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Shippers	2,150	870	12,506	4,116
Wingan & Co.	1,963	1,115	15,105	2,629
Armour and Company	573	602	2,417
Hilgemeyer Bros.	8	1,099
Stampf Bros.	128
Stark & Wetzel	153	61	500	87
Wabnitz & Deters	65	36	379
Mass Hartman Co.	40	7
Others	904	261	152	612
Total	5,762	2,961	29,986	7,394

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	26	484
E. Kahn's Sons Co.	188	204	8,380	5,682
Lobrey Packing Co.	2	268
H. H. Meyer Pkg. Co.	26	2,652
J. Schlachter's Sons	98	144	67
J. F. Schrot Pkg. Co.	24	2,300
Shippers	364	1,671	2,873
Others	1,147	744	736	697
Total	2,127	1,459	11,576	9,835

Not including 1,219 cattle, 16 calves, 4,433 hogs and 725 sheep bought direct.

RECAPITULATION†

CATTLE

	Week ended	Cor. week,
	Aug. 9	1940
Chicago	33,942	80,115
Kansas City	16,721	18,509
Omaha*	17,059	15,742
East St. Louis	16,156	16,331
St. Joseph	6,425	5,076
Sioux City	11,398	10,587
Oklahoma City	5,331	6,288
Wichita	5,022	5,482
St. Paul	12,550	4,071
Milwaukee	2,511	2,836
Indianapolis	5,762	5,297
Cincinnati	2,127	13,863
Ft. Worth	6,664	7,155
Total	146,614	149,848

HOGS

	Week ended	Cor. week,
	Aug. 9	1940
Chicago	49,127	48,293
Kansas City	11,254	11,678
Omaha	13,958	13,782
East St. Louis	16,156	16,331
St. Joseph	6,425	5,076
Sioux City	11,398	10,587
Oklahoma City	5,331	6,288
Wichita	5,022	5,482
St. Paul	12,550	4,071
Milwaukee	2,511	2,836
Indianapolis	5,762	5,297
Cincinnati	2,127	13,863
Ft. Worth	6,664	7,155
Total	146,614	149,848

SHEEP

	Week ended	Cor. week,
	Aug. 9	1940
Chicago	14,434	8,840
Kansas City	15,333	13,236
Omaha	13,955	15,782
East St. Louis	19,734	25,052
St. Joseph	11,682	10,228
Sioux City	6,664	9,344
Oklahoma City	2,939	2,553
Wichita	3,004	2,668
St. Paul	18,493	19,645
Milwaukee	1,316	910
Indianapolis	7,394	6,075
Cincinnati	9,835	8,503
Ft. Worth	5,359	7,615
Total	152,804	150,064

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 4	9,334	1,592	14,241	6,841
Tues., Aug. 5	8,490	1,035	16,726	6,386
Wed., Aug. 6	12,180	781	18,116	11,049
Thurs., Aug. 7	3,003	558	11,597	6,881
Fri., Aug. 8	1,059	410	6,750	6,078
Sat., Aug. 9	200	100	1,700	4,566
Total this week	34,316	4,476	67,925	41,587
*Total week	1,129	3,246	60,310	34,146
Year ago	34,876	3,673	73,636	21,921
Two years ago	34,704	5,270	60,088	33,532

SHIPPMENTS‡

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 4	2,285	25	1,743	90
Tues., Aug. 5	1,941	25	725	774
Wed., Aug. 6	3,327	26	796	72
Thurs., Aug. 7	1,057	56	1,066	427
Fri., Aug. 8	500	1,000	300
Sat., Aug. 9	100	100
Total this week	9,210	109	5,430	1,163
*Including 859 cattle, 1,010 calves, 17,733 hogs and 22,226 sheep direct to packers.				
†All receipts include directs.				

+AUGUST AND YEAR RECEIPTS

	August	Year
	1941	1940
Cattle	35,170	38,947
Calves	5,356	4,920
Hogs	77,749	101,709
Sheep	47,182	31,965
Total	151,307	134,307

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep
Week ended Aug. 9	\$.11.10	\$.10.70	\$.45.00
Previous week	11.50	10.65	4.00
1940	10.10	8.05	3.00
1939	9.10	5.20	3.00
1938	10.25	7.70	3.10
1937	12.75	4.75	11.00
1936	8.45	10.10	2.75
Avg. 1936-40	\$.10.35	\$.25	\$.30

*Receipts and average weight for week ending Aug. 9, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending August 8:

Week ending August 8 \$6,969

Previous week 6,921

Year ago 74,629

Two years ago 67,113

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 14:

	Week ended	Prev. week
	Aug. 14	Aug. 14
Packers' purchases	44,245	41,865
Shippers' purchases	7,231	5,457
Total	51,476	47,322

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended August 7:

	Cattle	Calves	Hogs
Week ended Aug. 7	1,068	222	3,025
Last week	1,619	182	3,265
Last year	366	356	2,714

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 9, 1941:

Logs	Sheep
1,241	6,841
1,726	6,284
3,116	11,049
1,397	6,070
5,750	6,881
1,700	4,580

Hogs	Sheep
1,743	90
725	274
796	72
1,066	47
1,000	300
100

IPT8	Year
328	1,100,613
346	159,188
336	3,226,586
307	1,343,100

IVESTOCK	Sheep Lambs
\$4.50	\$11.00
4.00	10.40
3.00	9.10
3.00	8.80
3.00	8.80
4.75	11.00
2.75	8.60

D PRICES	Top Av.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.60	7.70
13.70	12.25
11.60	10.10
\$0.60	\$8.25

TER8	federal inspec-
58,900
53,215
74,026
67,413

SES	Chicago packers
1,414	August 14:
ended	Prev.
14	week
245	41,835
231	5,457
476	47,222

CEIPTS	reported by
Service, at	plants located
Altrie, Thom-	othan, Ala.;
or the week	

Calves	Hogs
232	3,002
182	3,200
356	2,214

last 16, 1941

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 9, 1941:

CATTLE

Week	Cor.
ended	prev.
Aug. 9	week
24,062	24,069
19,293	21,140
16,832	16,289
16,832	13,225
7,971	10,658
6,686	5,042
8,064	9,502
5,644	6,940
8,882	9,810
1,945	1,900
1,981	1,900
1,710	7,085
7,447	8,749
2,780	3,158
4,361	4,552
12,664	12,217
2,442	2,800
140,670	147,677

*Cattle and calves. †Not including directs.

HOGS

Week	Cor.
ended	prev.
Aug. 9	week
69,989	59,215
28,998	26,603
32,289	22,956
11,810	13,298
44,005	43,212
11,810	13,074
17,128	17,092
5,190	6,366
6,025	5,530
10,464	12,343
18,894	12,255
28,528	22,642
5,485	6,261
14,910	13,616
9,802	5,222
15,988	23,066
3,884	4,434
316,078	288,371

Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Week	Cor.
ended	prev.
12,599	7,271
15,333	13,236
23,845	20,207
15,571	18,066
10,522	10,223
5,700	5,377
3,004	2,890
5,359	7,615
3,478	4,447
3,600	5,048
46,694	42,948
7,939	2,553
7,612	5,194
6,548	6,912
13,370	15,589
1,316	910
177,710	166,797

*Not including directs.

STEERS, carcass

Week ending August 9, 1941	NEW YORK	PHILA.	BOSTON
10,718	2,658	2,968	
10,376	3,091	3,261	
8,153	1,998	2,112	
546	905	2,287	
526	891	2,537	
658	850	2,185	
513	980	110	
497	983	144	
503	654	48	
10,856	949	584	
12,717	1,000	465	
8,692	1,044	807	
50,579	14,477	16,334	
49,798	13,527	16,751	
38,888	10,222	11,699	
1,080	110	430	
955	70	666	
1,295	250	849	

MUTTON, carcass

Week ending August 9, 1941	NEW YORK	PHILA.	BOSTON
1,573,097	235,579	227,550	
1,876,018	308,802	131,549	
2,007,108	216,509	238,526	
356,386	
357,104	
516,010	

PORK cuts, lbs.

Week ending August 9, 1941	NEW YORK	PHILA.	BOSTON
7,810	1,845	
7,119	1,900	
7,035	1,604	
14,205	2,651	
12,479	2,657	
14,519	2,691	
28,528	10,464	
22,642	12,343	
36,820	14,118	

BEEF cuts, lbs.

Week ending August 9, 1941	NEW YORK	PHILA.	BOSTON
49,694	8,478	
42,948	4,447	
57,273	2,946	

Country dressed product at New York totaled 2,114 veal, no hogs and 17 lambs. Previous week 2,205 veal, no hogs and 15 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended August 8, totaled 463,849 head and was below 1940 kill of 495,354 head. Cattle slaughter was above last year and sheep kill also exceeded 1940; cattle slaughter totaled 159,480 head compared with 122,071 head, and sheep, 267,063 head against 215,216 head.

Number of animals processed in 27 centers for week ended August 8:

Cattle	Calves	Hogs	Sheep
New York Area ¹	7,810	14,186	27,398
Phil. & Balt. ²	8,230	20,340	2,058
Ohio-Indiana ³	7,716	4,591	37,589
Chicago ⁴	35,619	6,293	69,989
St. Louis Area ⁴	12,550	12,366	44,005
Kansas City ⁵	13,939	4,758	29,995
Southwest Group ⁶	20,434	6,037	20,397
Omaha	15,426	882	32,289
Sioux City	8,836	168	17,128
St. Paul-Wisc. ⁷	19,599	12,158	54,962
Interior Iowa & So. Minn. ⁷	14,821	4,450	104,062
Total prev. week	163,109	67,119	436,275
Total last year	122,071	61,158	495,354

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

STEERS	Week ended Aug. 6	Last week	Same week 1940
Toronto	\$ 9.60	\$ 9.25	\$ 8.75
Montreal	9.25	9.25	8.25
Winnipeg	9.50	9.50	7.50
Calgary	9.00	8.75	8.00
Edmonton	9.25	9.00	8.00
Prince Albert	8.50	8.50	7.00
Moose Jaw	8.50	8.50	6.50
Saskatoon	8.50	8.90	7.00
Regina	8.75	8.50	7.00
Vancouver	9.00	9.00	8.00

VEAL CALVES

VEAL CALVES	Week ended Aug. 6	Last week	Same week 1940
Toronto	\$12.50	\$12.75	\$10.00
Montreal	11.50	11.50	8.50
Winnipeg	10.00	10.00	7.50
Calgary	9.00	9.50	7.25
Edmonton	8.50	8.50	7.00
Prince Albert	8.50	8.75	6.50</td

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	30
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	40
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